



## À la carte

### Pre-starters

Crab and brown shrimp madras poppadom - £3

Mushroom soup with tarragon oil - £3

Salt cod scotch egg, fennel purée - £3

### Starters

Beurre noisette butternut squash / goat's cheese / pear / crispy sage - £7

Curried Devon crab / blow-torched cucumber / nasturtium / pickled chilli - £8

Smoked eel / bacon jus / burnt apple purée / radish - £8

Glazed ox tongue/ cep mushroom / caramelised onion - £7

### Mains

Sirloin steak / celeriac / truffled turnip / broad beans / wild asparagus - £22

Wye Valley asparagus / Parmesan custard / cauliflower purée / smoked almond - £14

Pan-fried pollock / celeriac / wild asparagus / seaweed butter - £18

Lamb rump / pea and mint purée / potato fondant / black garlic - £19

### To follow

Almond frangipane / caffe latte ice cream / plums - £7

Strawberry parfait / clotted cream / lime curd ice cream / macerated strawberries - £8

Dark chocolate mousse / white chocolate and miso custard / orange purée / feuilletine - £8

A selection of Westcountry cheeses / rhubarb chutney / crackers - £10