

£55 PER HEAD

Chefs Table

STARTER

White lake goats cheese, compressed pear and honey glazed walnuts

Earl grey smoked, cured salmon, pickled and roast beetroot, dill creme fraiche

ENTREE

Somerset cider glazed pork loin, confit potatoes, apple miso puree

Pan fried brixham cod on a chorizo, potato fricassee served with a pea and basil velouté

DESSERT

Dark chocolate tart, confit orange gel, burnt orange segments and honeycomb

White wine poached pear and pistachio mille feuille

