



## Example Restaurant Menu

Salcombe Crab, apple, fennel purée, crab oil, pennywort £10

Cornbury Estate Venison Tartare, celeriac, hazelnut, shallot ketchup £8

Wye Valley Asparagus, duck egg yolk, pink grapefruit hollandaise £8

Pigs Head Scrumpet, Salsa Verde, pickled red chicory £7.5

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Cornish Hake Fillet, cauliflower, warmed potted shrimp butter, monks' beard £16

Ricotta Dumplings, wild garlic pesto, Romanesco, pine nut and Regato cheese £15

Paddock Farm Hogget Loin, sweetbread raviolo, roasted onion, aubergine puree, broccoli, consommé £18

Merrifield Duck Breast, confit leg pie, grilled hispi, malted cauliflower, duck sauce £19

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Milk Chocolate Mousse, white chocolate ice cream, praline Rice Krispies £7

Salted Caramel Tart, banana ice cream £6

St Clements Meringue Pie, yoghurt sorbet £6

Borage Honey Parfait *Sandwich*, poached pear, pear sorbet, honeycomb £7

Selection of Local Cheeses, celery salt crackers, Eccles cake, mustard fruits £12

*Some of our food may contain allergens – please speak to a member of staff for more information*

*An optional 10% service charge will be automatically added to your bill*