

Christmas 2021

Starter

Wood roast Devon scallops, sweet herbs, garlic butter
Oak smoked rubio gallega beef, ember roast beetroot, almond sauce
Wood roast delicata pumpkin, burrata, sage & hazelnut picada
Catalonian style fisherman's' soup, anise del mono, migas & aioli
Iberico pork rillettes with hot smoked paprika, quince aioli & guindillas

Main course

A stew of Cornish monkfish, mussels, preserved tomatoes, saffron, fennel & aioli
Wood roast Somerset venison, roast parsnip, pig trotter, prune & pedro Ximenez sauce
Charcoal grilled wild seabass, romesco sauce, burnt lemon, wood roast leeks with moscatel, thyme & garlic
Charcoal grilled Somerset chicken, harissa, seasoned yoghurt, walnut butter, winter tabbouleh, pickles & flatbread
Vegetable mezze plate – Wood roast vegetables & salads, Turkish falafel with green tahini, hummus with fried chickpeas, pickles, labneh & sourdough flatbread

Dessert

Blood orange & Campari sorbet
Turon & hazelnut ice cream
Bitter chocolate mousse, honeycomb & cultured cream
Burnt Basque style cheesecake, wood roast quince
Beinleigh blue with chestnut honey

2 courses/ 3 courses – 32.50/38.00