



Dinner Menu

While You Ponder

Onion Confit & Parmesan Bread ~ Whipped Horseradish Butter |£4

Autumn Cocktail ~ A Refreshing Rhubarb, Lemon & Champagne Infusion |£8

Starters

Jerusalem Artichoke Soup ~ Coconut Foam ~ Black Curry ~ Onion & Parmesan Loaf |£7

Start Bay Crab ~ Compressed Cucumber ~ Orchard Apple ~ Champagne Sauce ~ Borage |£12

Kohlrabi Samosa ~ Pomegranate ~ Vulscombe Goats Cheese ~ Truffle Honey ~ Polenta |£8

Blow Torched Beesands Mackerel ~ Sweet & Sour Tangerine ~ Roast Cauliflower ~ Yeast |£9

Birds Liver Parfait ~ Variations of Rhubarb ~ Pain De Spice ~ Chicken Crackling |£9

Mains

Line Caught Cod ~ Smoked Chicken Wings ~ Toffee Pineapple ~ Lightly Spiced Parsnip Velouté |£22

Dartmoor Venison in Pancetta ~ Confit Slapton Piglet Belly ~ Trompette Noir ~ Preserved Damson Plum |£25

Haldon Forest Wild Mushrooms ~ Williams Paire ~ Pearl Barley ~ Candied Hazelnuts ~ Smoked Leeks |£18

Dexter Fillet of Beef ~ Rossini ~ Duck Liver Parfait ~ Black Truffle ~ Millie Feuille ~ English Carrots |£32

Fillet of Turbot ~ Jerusalem Artichoke ~ Chanterelles ~ Smoked Lardo ~ Hazelnut ~ Grapes ~ Verjus |£28

Sides

Braised Red Cabbage ~ White Chocolate |£4

Smoked Koffeman's Potatoes |£4

Fish may contain bones ~ Game may contain shot ~ Our nuts most certainly contain nuts

For all allergen inquiries please talk to a member of staff

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Jamie x