



6 courses £65 ~ Matching drinks experience £25

8 courses £80 ~ Matching drinks experience £35

### **One.**

Allium Broth ~ Coconut Foam ~ Pattata ~ Leek powder

Complemented by: Trastullo Bianco, Veneto, Italy ~ 125ml

### **Two.**

Creedy Carver Chicken Thigh ~ Smoked Ham ~ Foie Gras ~  
Rhubarb ~ Hazelnut Candy

Complemented by: Roubertas Comte de Provence Rosé, France ~ 125ml

### **Three.**

Salcombe Smokies Haddock ~ Tartlet ~

Blood Orange ~ Haddock Espuma

Complemented by: Vila Nova Vinho Verde, Portugal ~ 125ml

### **Four.**

"Steak & Ale"

Salcombe Dexter Fillet of Beef ~ Bourguignon Garni ~

Truffle Potato ~ Crispy Short-Rib

Complemented by: Alhambra Reserva Roja Lager, Spain ~ 165ml

### **(8 course)**

Brixham Lemon Sole ~ Beesands Lobster ~ Pickled Fennel ~

Soft Leeks ~ Fermented Garlic ~ Crab Fumet

Complemented by: Pazo de Monterrey Godello, Galicia, Spain ~ 125ml

### **Five**

"Pousse Café"

### **Six**

Chocolate & Olive Oil Delice ~ Saffron Cake ~

Yuzu Sorbet ~ Caramac Sauce

Complemented by: Diplomatico Reserva Rum, Venezuela ~ 25ml

### **(8 course)**

Isle of Wight Blue Cheese ~ Waffle ~

Caramelised White Chocolate ~ Salted Caramel

Complemented by: Lagrima White Port, Portugal ~ 70ml