

Tasting Menu

£70 per person

Amuse bouche



Bread

*Home-made sourdough & onion brioche roll,
winter truffle flavoured butter*



Scottish salmon raviolo

*Exmoor caviar, coconut & tamarind shellfish broth,
compressed cucumber, fennel crisp*



Creedy Carver duck two ways

*Soy & honey-glazed duck breast, cavolo nero,
duck leg kebab, blackberry ketchup*



Beetroot & goat's cheese tart

*Golden, candy & red beetroot, spiced chutney,
whipped Rosary Ash goat's cheese*



Hereford beef fillet

*Charred king oyster, glazed turnip, winter sprouting,
potato terrine, truffle & Madeira jus*



Granny Smith

*Giffard sour apple liqueur sorbet, plum granita,
mulled winter fruits, fresh lemon zest*



Chocolate & rosemary namelaka

*Valrhona rosemary mousse, tonka namelaka,
chocolate crunch*



Tea or coffee & petits fours

Some dishes may contain or come into contact with allergens.
Please notify us of any allergies or dietary requirements.

If you are staying with us on a dinner, bed & breakfast rate, spend up to £40 per person on food, including tea or coffee. Additional spend will be shown on your invoice as a supplementary food charge.

