

## MENU

FEBRUARY 2020

### TO START

Trill Farm Jerusalem Artichoke Soup (ve) artichoke crisps, truffle and almond foam	£6
Miso Glazed Brixham Scallop satay chicken, kohlrabi, lime and chilli gel, dashi broth	£13
Citrus Cured Trout confit egg yolk purée, crispy capers, dill oil	£9
West Country Crispy Lamb Belly caramelised shallots, liquorice braised leeks, White Lake goats curd, lamb jus gras	£9
Salt Baked Celeriac (ve) sweet and sour grapes, braised celery, avocado sorbet	£8
Homemade Flat Bread (ve) beetroot hummus, marinated vegetables, dukkha	£8
Honey and Soy Glazed West Country Pork Belly crispy prawn dumpling, Chinese greens, cauliflower purée	£9
Sweet Potato Cake (ve) cucumber, mint and chickpea salad	£7

### TO SHARE

The Alexandra Fish Platter Selection of local seafood served with seasonal vegetables and buttered potatoes	£60
Cote de Boeuf Shiitake mushroom marmalade, balsamic roasted vine cherry tomatoes triple cooked chips, rocket and Parmesan salad and peppercorn sauce	£45

### TO FOLLOW

Creedy Carver Duck Trio fennel, pistachio gnocchi, saffron shallots, sprout tops, orange butter sauce	£23
Seared Guinea Fowl Breast confit leg, hazelnuts, Chideock champignons mushrooms, buttered black turnip, turnip tops	£18
West Country Farm Beef Rump Cap sticky beef shin, BBQ carrot, crispy kale, carrot purée, black garlic confit potatoes, truffle jus	£23
Seared Fillet of Brixham Hake red wine braised octopus, buttered brassicas, squid ink cracker, calamansi gel	£19
Market Fish buttered new potatoes, seasonal greens, Hollandaise sauce	(POA)
Butter Poached Lemon Sole leek, crab risotto, braised chicory, bitter lemon gel	£23
BBQ Red Cabbage kohlrabi spaghetti, puffed barley, chilli, lemon and ginger broth	£18
Harissa Roasted Carrots carrot variations, saffron potatoes, coriander salsa	£17
Cauliflower Steak cauliflower cous cous, pomegranate, crispy cavolo nero, lovage sponge	£17
Sumac Butternut Squash black bean and shiitake dumplings, braised pak choi, soy and honey dressing	£17

### TO FINISH

Dark Chocolate and Sesame Mousse salted pumpkin seeds, chamomile sorbet	£8
Seasonal Fruit Crumble toasted macadamia nut and oats topping, almond milk custard	£8
Coconut and Mango Panna Cotta hazelnut, chilli and lime sorbet	£8
Vanilla Deconstructed Cheesecake gin poached rhubarb, ginger meringue, clementine sorbet	£8
Hot Cinnamon Rice Pudding poached pear, honeycomb, honey ice cream	£7
Caramelised White Chocolate Parfait walnut praline, rum soaked raisins, berry compote	£8
Home-made ice-creams & Sorbets per scoop	£4
Selection Local Cheeses 3/4	£11/£13

