

A TASTE OF DEVON – SUMMER

THE MENU

Exeter Sourdough

Cultured Devon butter, seaweed salt

Devon Beetroot, Miso & Walnut

Salt-baked young beetroot, white miso glaze, walnut puree, pickled stems

Brixham John Dory, Fennel & Yuzu

Roasted John Dory, fennel puree, yuzu beurre blanc, shaved fennel

Raviolo of Devon Crab & Lemon

Hand-rolled pasta, brown crab filling, shellfish butter

South Devon Beef, Smoked Onion & Summer Greens

Roasted Sirloin, smoked onion puree, glazed seasonal greens, red wine jus

Sharpham Brie, Strawberry & Black Pepper

Soft brie, compressed strawberries, cracked pepper

Devon Strawberry, Yoghurt & Elderflower

Marinated strawberries, yoghurt mousse, elderflower granita

A seasonal tasting menu inspired by Devon
land and coast, shaped by modern
European and Asian techniques.



A TASTE OF DEVON – SUMMER

THE MENU

VEGETARIAN

Exeter Sourdough

Cultured Devon butter, seaweed salt

Devon Beetroot, Miso & Walnut

Salt-baked young beetroot, white miso glaze, walnut puree, pickled stems

Devon Courgette, Fennel & Yuzu

Charred courgette, fennel puree, yuzu beurre blanc,

Raviolo of Ricotta, Lemon & Summer Herbs

Roasted Hispi Cabbage, Smoked Onion & Summer Greens

Charred hispi cabbage, smoked onion puree, glazed seasonal greens

Sharpham Brie, Strawberry & Black Pepper

Soft brie, compressed strawberries, cracked pepper

Devon Strawberry, Yoghurt & Elderflower

Marinated strawberries, yoghurt mousse, elderflower granita

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