Main Event Feasting

Beginning
Spiced lentil soup, yoghurt, crouton (v/ve) £5.50
Winter chicken broth, crouton £6.50
Pumpkin & miso croquettes, White Hart slaw (ve,gf) £4.50
Coarse seasonal terrine, sourdough crostini £5.50
Roasted squash strip salad, rose petal harrisa, Estate goat’s curd (v/ve,gf) £6.00

Middle
Hand trimmed rump steak £16.50
River Exe moules marinieres £11.50
Chicken saltimbocca (gf) £14.50
Local venison stew, cherry dumplings £12.50
Crispy pork belly roll (gf) £14.00
Freshwater rainbow trout pappillote, fennel & tomato (gf) £13.00
Salt-baked celeriac, fennel, capers, bay aioli (v/ve,gf) £8.00
Roast onion ‘Tarte Tatin’ (v) £10.00

With
Truffle mac ‘n’ cheese (v) £5.00
Sweet potato fries (ve,gf) £4.00
Bubble ‘n’ squeak (ve,gf) £3.00
Salt beef hash (gf) £4.50
‘Chop chop’ salad (ve,gf) £3.00
White Hart slaw (v,gf) £3.50
Lentil ragu (ve,gf) £3.00
Dauphinoise potatoes (v) £4.50
Buttered greens (v,gf) £3.50

Please discuss any dietary requirements with your server before ordering
Leyla’s sticky toffee pudding, honeycombe ice cream (v) £6.50
Baileys pannacotta, ‘forest floor’ £6.50
Chocolate cremeaux, coconut sorbet, toasted coconut (v) £6.50
‘Close to home’ cheese platter £8.00

Coffee

Americano £2.20
Latte £2.20
Cappucino £2.20
Flat White £2.20
Espresso £1.75
Macchiato £1.75

Port & Sherry

Napolean Amontillado 17.5% 100ml £4.50
Family owned Hidalgo produce this classic dry sherry
Tio Pepe Fino 15% 100ml £7.50
Dry, refreshing & distinctive, a wonderful aperitif with cured meats
Taylors LBV 20% 50ml £4.50
A longer barrel aging develops the flavour of this lovely port
Taylors 10yr Tawny 15% 50ml £5.50
Rich & mellow after many years of oak cask aging

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