



# Main Event Feasting

## Beginning

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

## Middle

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

## With

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

*Please discuss any dietary requirements with your server before ordering*



## End

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

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