

Seasoned.

An amazingly dynamic team of highly motivated, bright, talented people whose sole focus is on creating extraordinary smile-inducing food and drink experiences using fresh, seasonal, sustainable, ethical and local ingredients.

Seated Dinner - Autumn & Winter

Ve = vegan, V = vegetarian,

SEATED DINNER

Autumn & Winter

Starters

Shallot Tart Fine, Goat's Cheese Mousse, Pine Nuts, Rocket, Aged Balsamic V

(Dairy, Gluten, Sulphites)

Salt Baked Root Vegetable Salad, Feta Snow, Quince Puree, Dijon Mustard Dressing, Bitter Leaves V

(Dairy, Mustard, Egg, Sulphites)

Whisky Cured Salmon & Golden Beetroot Tartare, Fresh Horseradish, Pumpernickel Crumb, Beetroot Ketchup & Dill

(Fish, Gluten, Sulphites)

Treacle Cured Seatrout, Grapefruit & Ginger Gel, Sesame Dressing, Daikon & Puffed Rice

(Fish, Sulphites, Sesame, Soya)

Tuna Carpaccio, Avocado & Wasabi Puree, Lime Gel, Togarashi Rice Cracker, Shiso

(Fish, Sesame, Soya)





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Starters

Guinea Fowl & Pistachio Terrine, Burnt Orange Puree, Pickled Red Cabbage, Caramelised Orange & Beet Leaves

(Nuts, Sulphites)

Crab Custard Brioche, Dressed Brixham Crab Meat, Devilled Mayonnaise, Pink Lady, Oyster Leaf

(Crustacean, Gluten, Egg, Dairy, Mustard, Sulphites)

Artichoke Salad, Cep Marmalade, Artichoke Crisps, Truffle Hollandaise, Mustard Frills V

(Sulphites, Mustard, Egg, Dairy)

Chicken & Herb Ballotine, Cranberry, Soused Carrots, Garlic Crostini

(Sulphites, Gluten)

Hand Dived Scallops, Cauliflower Puree, Pickled Romanesco, Truffle Dressing

(Molluscs, Dairy, Sulphites)

SEATED DINNERS

Autumn & Winter

Mains

Roasted Hake, Hassleback Potato, Oxtail Ragout, Caramelised Shallots, Red Wine Jus, Parsley & Lemon Oil

(Celery, Fish, Sulphites)

Pave of Roasted Halibut, Light Curried Sauce, Mussels, Fennel Fondue, Ginger & Purslane

(Fish, Dairy, Mustard, Sulphites)

Seared Seabass, Cornish Crab Croquette, Cauliflower Puree, Grilled Romanesco, Caviar Butter Sauce

(Fish, Dairy, Crustacean, Egg, Gluten, Sulphites)

Lemongrass, Ginger & Coriander Marinated Seabream Fillet, Pak Choi, Shitake Mushrooms, Sticky Rice, Coconut & Lime Leaf Sauce

(Fish, Soya, Sesame)

Breast of Chicken, Truffle Mousse Stuffed, Baby Leeks, Creamed Potato, Crispy Chicken Thigh, Wild Mushroom Sauce, Crispy Leeks

(Dairy, Egg, Sulphites)



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Mains

Honey Roast Duck Breast, Vanilla Mash, Roast Parsnips, Spiced Kale, Port Jus

(Dairy, Sulphites, Celery)

Spelt Risotto, Glazed Butternut Squash, Cavolo Nero Crisp, Gorgonzola & Pecan Crumb V

(Dairy)

Spinach Gnocchi, Grilled Artichokes, Charred Broccoli, Romesco Sauce & Toasted Hazelnuts V

(Egg, Gluten, Dairy, Nuts)

Wild Mushroom, Potato & Gruyere Pithivier, Charred Leeks, Spiced Kale, Wild Mushroom, Cream Sauce, Creamed Potato V

(Gluten, Dairy, Egg, Sulphites)

Slow Cooked Feather Blade of Beef, Crisp Pomme Anna, Garlic & Herb Croutons, Charred Broccoli & Puree

(Celery, Dairy, Gluten, Sulphites)





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Mains

Beef Fillet, Horseradish & Braised Cheek Croquette, Jerusalem Artichoke Mash & Crisps, Salt Baked Carrots, Burgundy Jus

(Sulphites, Dairy, Celery, Egg, Gluten)

(Supplement £15 Per Person)

Five Spice Roasted Duck Breast, Crispy Duck Leg Spring Roll, Pak Choi, Carrot & Coriander Puree, Five Spice Jus

(Sulphites, Celery)

(Supplement £5 Per Person)

Loin Of Venison, Braised 'Bolognaise' Ragu, Roasted Celeriac, Caramelised Pear & Blackberry Jus

(Sulphites, Celery)

(Supplement £15 Per Person)

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Desserts

Poached Pear & Blackberry Millefeuille, Cinnamon Crème Patisserie, Winter Berry Compote V

(Gluten, Eggs, Milk, Sulphites)

Apple, Hazelnut & Rosemary Galette, Brown Butter Puff, Praline Ice cream V

(Gluten, Eggs, Nuts (Hazelnut), Milk)

Banoffee Bread & Butter Pudding, Spiced Caramel, Banana Ice Cream V

(Gluten, Eggs, Milk)

Plum & Sloe Gin Crumble Tart, Vanilla & Sloe Gin Gelato, Plum Puree V

(Gluten, Eggs, Milk, Sulphites)



SEATED DINNERS

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Desserts

Whiskey & Chocolate Mousse, Whiskey Ice Cream, White Chocolate Soil, Salted Caramel V

(Gluten, Eggs, Milk, Sulphites)

Salted Maple Pretzel Pie, Pumpkin Gelato, Biscoff Tuille V

(Gluten, Eggs, Milk)

Blood Orange Upside Down Cake, Orange & Ginger Mascarpone, Clemetine Gel V

(Gluten, Eggs. Milk, Sulphites)

Black Forest Chilled fondant, Kirsch Ice Cream, Chocolate Shard, Cherry Gel V

(Gluten, Milk, Eggs, Sulphites)



Contact us.

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