

## *To Commence*

### **WARM BAKED MINI SHERSTON WHITE LOAF**

With English Salted Butter Or Extra Virgin Olive Oil & Aged Balsamic Vinegar  
*Three pounds & ninety-five pence*

### **ROASTED KABOCHA SQUASH SOUP**

Diced Silken Tofu & Red Chilli Oil  
*Seven pounds & fifty pence or inclusive if on a dinner package*

### **FAUX TRUFFLE**

Pickled Shimeji, Mushroom Purée, Port Jelly  
*Eight pounds & fifty pence or one pound supplement if on a dinner inclusive package*

### **SMOKED QUAIL BREAST**

Textures Of Jerusalem Artichoke, Asian Pear Gel  
Savoury Granola & Jus  
*Ten pounds or two pounds & fifty pence supplement if on a dinner inclusive package*

### **PAN SEARED SHETLAND SCALLOPS**

Cauliflower Purée, Spiced Shallot Bhaji  
Curry Oil  
*Fourteen pounds & fifty pence or seven pounds supplement if on a dinner inclusive package*

### **SALT BAKED BABY BEETROOT & BURRATTA**

Spelt Grains, Red Amaranth  
Raspberry Vinegar Dressing  
*Eight pounds & fifty pence or one pound supplement if on a dinner inclusive package*

### **BRIXHAM CRAB**

Avocado, Brown Crab Meat Emulsion  
Pink Grapefruit & Nasturtium  
*Eleven pounds or three pounds & fifty pence supplement if on a dinner inclusive package*

Please note a discretionary 10% service charge will be added to table of eight or more diners.

Please do let your server know if you have any special dietary requirements or allergies and we will do our very best assist you with your requirements. **If in doubt please ask a member of staff.**

Please note that our dishes may contain one or more of the following allergens:

Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, and celeriac, mustard, sulphuric dioxide and sulphites.



## *To Follow*

### **HIGHLAND VENISON LOIN**

Pomme Anna Potato, Kale, Wild Mushroom, Baby Turnip, Port Reduction, Juniper Jus

*Twenty-six pounds & fifty pence or four pounds & fifty pence supplement if on a dinner inclusive package*

### **BEEF FILLET Tournedos**

Fried Brioche Croute, Green Bean & Shallot Fondue

Fresh Summer Truffle & Madeira Sauce

*Thirty-two pounds & fifty pence or ten pounds & fifty pence supplement if on a dinner inclusive package*

### **STEAMED HALIBUT**

Braised Pak Choi, River Exe Mussel & Potato Broth, Salty Fingers

*Twenty-six pounds or four pounds supplement if on a dinner inclusive package*

### **SEARED GOLDEN CROSS GOATS CHEESE ROYALE PARFAIT (V)**

Roasted Baby Beets & Jersey Royal Potato

*Eighteen pounds or inclusive if on a dinner package*

### **ROASTED WILD DUCK**

Roasted Breast, Confit Leg Feuille De Brick Cigarillo

Cavolo Nero, Mulled Wine Poached Quince

*Twenty-two pounds or inclusive if on a dinner inclusive package*

### **SOUTH WEST COASTAL LAMB RUMP**

Merguez "Shepard's Pie", White Bean Purée, Aged Parmesan Foam, Purple Sprouting Broccoli

*Twenty-four pounds & fifty pence or two pounds & fifty pence supplement if on a dinner inclusive package*

*Our main courses are served with appropriate accompaniments to complete each dish.*

### **SIDE ORDERS**

Creamed Potato Topped With Fresh Black Truffle

Braised Red Cabbage

Baked Cauliflower & Farmhouse Mature Cheddar Cheese

Roasted Chantenay Carrots

Triple Cooked Hand Cut Chips

Selection Of Seasonal Vegetables

Dressed Mixed Baby Leaf & Sakura Cress

*All side orders: Three pounds & fifty pence*



# *Chef's Selection Of Grills*

## **AUBREY'S DRY AGED "KNIGHTED BARON OF COOMBE ABBEY"**

Ideal For Two To Share

Hand Cut To A 32oz Approximate Weight

Served With Roasted Plum Tomato, Flat Mushroom & Watercress

Tempura Roscoff Onion Rings

Triple Cooked Hand Cut Chips & Peppercorn Sauce

Roasted On The Bone For A Greater Flavour & Carved Off The Bone

For Optimum Enjoyment, Chef Recommends That This Steak Is Cooked Medium Rare  
*Seventy pounds or twenty-four pounds per person supplement if on a dinner inclusive package.  
Individual supplement forty-eight pounds*

## **AUBREY'S HANGAR STEAK**

Hand Cut To A 10oz Approximate Weight

The Hangar Steak Also Known As The Butchers Steak Because Butchers Would Often Keep It For Themselves Rather Than Offer It For Sale. It Is A Cut Of Steak Prized For Its Flavour.

For Optimum Enjoyment, Chef Recommends That This Steak Is Cooked Medium Rare  
*Twenty-seven pounds & fifty pence or five pounds & fifty pence supplement if on a dinner inclusive package*

## **AUBREY'S DRY AGED FILLET ON THE BONE**

Hand Cut To A 8oz Approximate Weight

"Cooked On The Bone To Give Maximum Flavour To Match The Unrivalled Tenderness"

For Optimum Enjoyment, Chef Recommends That This Steak Is Cooked Medium Rare  
*Thirty pounds or eight pounds supplement if on a dinner inclusive package*

Our Steaks Are Finished With A Beef Dripping & Thyme Glaze  
Served With Roasted Plum Tomato, Flat Mushroom & Watercress  
Triple Cooked Hand Cut Chips

Choice Of The Following: Au Poivre, Béarnaise Or Red Wine Sauce  
*Two pounds & fifty pence*

*Our Steaks Are Cut From Carefully Sourced Grass Fed Cattle, That Has Been Dry Aged On The Bone  
For A Minimum Of 28 Days*

