

Sample Festive Menu

sharers

IJ Mellis Charcuterie & Cheese Platter
Homemade Chutney, Crackers & Pickles

Apricot & Sage Soda Bread (V)
Maple Butter

Blini Platter
House Cured Trout, Smoked Salmon, Crème Fraîche, Red Onion, Lilliput Capers
Add Exmoor Caviar – Royal Beluski (10g)

Oyster (GF)
Pickled Beetroot Mignonette, Kombu Seaweed Oil

bites

Duck Liver & Foie Gras Parfait, Gingerbread, Sauternes

Craytail Cocktail Crème Fraîche, Avruga Caviar

Miso Butter Hispi Cabbage, Goma Dressing, Furikake Seasoning (V)

Kintyre Royally Roasted Salmon Arancini Jalapeño, Mussels, Lemon Aioli

Chestnut & Milk Thistle Cake, Gorgonzola, Heather Honey, Fig (V)

Devilled Pigs in Blankets on Hasselback

Gin Cured Venison Carpaccio, Horseradish, Pickled Brambles (GF)

sweet

Lochlea Almond Sponge, Orange Cremieux, Cranberry, Honey, Oats (V)

caviar

EXMOOR CAVIAR

Served with Blinis & Katy Rodgers Crème Fraîche

Cornish Salted Baerii • 10g

Rich and creamy with a mild nuttiness and afternotes of oysters

Royal Beluski • 10g

Rounded flavour and very buttery, with a distinctive firmer texture compared to other caviars

Oscietra • 10g

Produced from a younger fish, this has a lighter, beautiful delicate and nutty flavour