



## Who'd A Thought It.

Champagne & Oyster Bar & Rooms

### À la Carte

#### Starters

##### **Soup of the Day**

Warm homemade bread

**6.25**

##### **Pan Roasted Scallops**

Cauliflower, blue nasturtium leaf

**14.00**

##### **Crispy Ham Hock**

Celeriac, hazelnut, truffle

**8.00**

##### **Delica Pumpkin Rissotto**

Fried sage, pumpkin seeds, 24 month aged parmesan

**8.00**

##### **Devon Crab Salad**

Avocado, radish, lime, coriander

**10.00**

##### **House Smoked Mackerel**

Crispy focaccia, granny smith apple, baby salad leaves

**8.00**

##### **Oysters Natural 6 - 12**

Red wine shallot vinegar, lemon wedges

**6 - 18 / 12 - 29.95**

*Allergies and intolerances, please speak to a member of staff regarding any requirements you may have*



# Who'd A Thought It.

Champagne & Oyster Bar & Rooms

## A la Carte

### Main

#### **Pan Fried Duck Breast**

Fondant potatoes, beetroot, orange, cavolo nero  
**18.50**

#### **Confit Pork Belly**

Pomme puree, baby carrots, apple cider, honey jus  
**16.00**

#### **Wild Cod Loin**

Baby parsnips, savoy cabbage, parsnip puree, parsnip crisp, white wine cream sauce  
**17.50**

#### **28 Day Aged Herefordshire Beef Fillet**

Salt baked celeriac wedges, caramelised celeriac puree, yellow chanterelles, baby watercress, red wine jus  
**£28.00**

#### **Torbay Plaice**

Crushed new potatoes, brown crab, lobster butter, capers, leeks  
**17.90**

#### **Salt Baked Celeriac**

Herritage carrots, carrot puree, riesling sauce, hazelnuts  
**14.75**

#### **Lobster Thermidor or Garlic Butter**

Baby leaf salad, either new potatoes or julienne fries  
**Half 28.95, Whole 49.95**

#### **Chateaubriand 700g (cooked medium rare)**

Cherry vine plum tomatoes, portobello mushrooms, traditional onion rings, triple cooked chips, peppercorn sauce or béarnaise sauce

(for two to share)

**85.00**

#### **Plateau Rouge**

Grilled lobster with garlic butter, whole brown crab, smoked salmon, garlic king prawns, shell on king prawns, shell on prawns, crayfish cocktail, new potatoes

**60.00 one person 100.00 two**

*Allergies and intolerances, please speak to a member of staff regarding any requirements you may have*



## Who'd A Thought It.

Champagne & Oyster Bar & Rooms

### A la Carte

#### **Dessert**

##### **Panna-Cotta**

Tonka Bean, Apple caviar, blackberry, sorrel  
6.00

##### **Kentish Apple**

Caramelised oats, Strawberry ice-cream, vanilla anglaise  
6.00

##### **Warm Chocolate Fondant**

Mango, pineapple, mint, coconut sorbet  
6.00

##### **Baked Vanilla Cheese Cake**

Local honey, hazelnut, salt caramel ice-cream, honeycomb  
6.00

##### **Selection of Ice-Cream**

Salted caramel, vanilla, wild strawberry, chocolate  
6.00

##### **English Cheese Board**

Selection of 4 cheeses grapes, crackers, fruit jelly (GF on request)  
8.00 - 12.50

*Allergies and intolerances, please speak to a member of staff regarding any requirements you may have*