

THE TERRACE

RESTAURANT

Sample Menu

Starters

Ham Hock and Smoked Chicken Terrine
Pistachio, wholegrain mustard mayonnaise, pickles apple, sourdough

£13.50

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Hand Dived Orkney Scallop
Dulse butter, cured ham, XO

£28

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New Forest Beetroot
goats' cheese mousse, hazelnut, raspberry

£14

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English Sweetcorn Velouté
Girolles, tarragon

£15

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Cured Chalk Stream Trout
Whipped horseradish, pickled cucumber, radish, croutons

£16

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Chicken Liver Parfait
English damson, brioche

£15

Please let us know if you have an allergy or intolerance to any food.
Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

Please note there is a 12% service charge added to your bill. This is discretionary and can be removed at your request.

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Mains

Fillet of Lyons Hill Farm Beef
Bone marrow mashes potato, glazed Roscoff onion, garden beans
Sweetbread, Madeira Jus

£48
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Confit Leg of Duck
Braised Puy lentil casserole, pickled red cabbage, glazed carrot

£28
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Fillet of Brixham Plaice
Confit potatoes, local herbs, capers, vermouth butter sauce

£24
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Cornish Monkfish
Garden courgette, mussels, smoked bone sauce

£32
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Local Wild Mushroom Risotto
Truffle, tarragon, Tunworth

£22.50
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Stuffed Courgette Flower
Ricotta, broad beans, preserved tomato, straw potato

£24

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