

Spring Set Lunch

Sample Menu

RABBIT TERRINE

prune purée, pickled fruits

GRILLED CORNISH GURNARD & SQUID

Pickled cauliflower and cucumber salad, nduja butter sauce, lemon purée

WILD MUSHROOM FRICASSÉE (V)

roast squash, chicory and walnut salad, crostino

CREAM OF CELERIAC VELOUTÉ (V)

truffle oil, toasted sunflower seeds

PORK BELLY

dauphinoise potatoes, heritage carrots, kale, green peppercorn jus

CONFIT DUCK

tarragon mash, burnt aubergine purée, chanterelles, tenderstem, braised red cabbage

RED MULLET

olive and fennel salad, basil gnocchi, tomato and caper beurre noisette

RISOTTO QUATTRO FORMAGGI (V)

leeks, rocket

NOUGAT PARFAIT

orange pannacotta, mascarpone sorbet

CRÈME BRULÉE

basil sorbet

MOELLEUX AU CHOCOLAT

toasted pearl barley ice cream

PEAR & FRANGIPANE TART

vanilla ice cream

Three courses £25 including a glass of wine.
Monday to Friday until 31 March

Hotel Endsleigh

Dartmoor