

Chef Sam McKean @ 14 Miles East, Sidmouth
27th July 2024
7pm for 7.30pm
£37.00 per person

Bread, Dips, Olives for the Table

Hot Smoked Salmon, House Pickles, Apple Gel, Cockle Popcorn GF DF
Soy & Maple Glazed Purple Sprouting, Lime, Black Garlic Aioli, Coriander, Toasted Seeds, Chilli Oil VE

Crispy Duck Terrine, Carrot & Pomegranate Relish, Chicory, Pickled Radish

35 day dry aged Coryton Farm, Kilmington 8oz sirloin, Triple Cooked Chips, Confit Tomato, Preserved Wild Garlic Butter, Crispy Onions, Pickled Peppercorn Cream – GF (*£4.00 supplement*)

Pan Roasted Pollock, Cavolo Nero, Tomato & Chickpea Cassoulet - GF DFO

Harissa Roasted Cauliflower, Cumin & Ginger Braised Lentils, Garlic & Lemon Coconut Yogurt, Coriander, Pickled Red Cabbage & Chilli Oil - VE GF

Pan Seared Newlyn Hake, Braised Fennel, Crushed Potatoes, Dill, Lemon, Mussels, Wild Garlic Cream GF

Cider Braised Lockwood, Talaton Pork Belly, Apple Puree, Burnt Shallot, Fondant Potato, Crispy Kale, Sandford Orchards Cider & Mustard Cream GF

Banana Tart Tatin, Taste of Sidmouth Coconut Ice Cream VE

Orange, Cardamom & Coconut Panna Cotta, Meringue, Fresh Berries, Lemon Balm GF

Dark Chocolate & Orange Tart, Chocolate Crumb, Taste of Sidmouth Vanilla Ice Cream

Coffee & Petit Fours (*£3.10 supplement*)

Pre-order required by 20/7/24

Please Note: A £10.00 per person non-refundable deposit payable on booking

GF – Gluten Free DF – Dairy Free VE – Vegan DFO – Dairy Free Option