



The magnificent Grand Ballroom with all its original splendour is one of the hotel's most prized attributes. The beautiful ceiling, original murals & furnishings can't fail to transport you back to the delightfully decadent times of the 1930's.

The spectacle of everyone dressed for dinner in black tie, glamorous attire & original 1920's & 1930's glad rags is what lasting memories are made of.

The ambience this unique setting creates is one of a kind. After dinner, you may even be enticed onto the dancefloor by the light tinkling of the ivories of our grand piano & the infectious sound of live jazz. Time to throw caution to the wind & let your hair down.

Our chefs draw influences from European flavours & techniques whilst also showcasing the true authenticity of British cuisine. Textures & presentation all play an integral part in creating exciting new dishes served in all the splendour of a secluded Art Deco island retreat.

Our ethos is to embrace originality, providing you with a unique dining experience. Our team of chefs pride themselves on preparing inspiring dishes created from sustainably sourced ingredients selected from quality suppliers locally & throughout the UK.















STARTER



Duck liver parfait

kimchi sauce, spring onion rémoulade & blackberry

125ml Chianti classico

Riserva ducale, Ruffino

Toscana, Italy

2019

Hand dived scallop

roasted Salcombe scallop, seaweed dashi, Exmoor caviar

125ml Sharpham Classic Cuvée

Devon, UK

2021

Bigbury Bay crab croquette

lime salsa, katsu aioli 125ml Gotas Del Mar Albariño Spain 2023

Tempura Cornish mussel tart

fried chicken and curry aioli 125ml Chablis, Domaine Duprée Burgundy, France 2020

Clam chowder

Bigbury clams, smoked bacon, sourdough croute

125ml Pouilly-Fuisse

Burgundy, France
2020*







MAIN COURSE



Dry aged South Devon beef forestière

cognac, wild mushroom sauce, truffle mash potato

175ml Chateau Argadens Bordeaux Superiur

Bordeaux, France

2019

Line caught seabass fillet

tomato water, dill, sundried tomato, fennel and lentil salad, fennel crostini

175ml Pinot Grigio, Feudi Di Romans

Friuli Venezia Giulia, ITALY

2023

Acorn fed Devon pork

slow cooked loin, apple, Dijon sauce, garlic pomme Aligoté

175ml Mâcon lugny,

les genièvres

Burgundy, FRANCE

2020/22

Cod mornay

cave aged cheddar sauce, steamed spinach, crispy mangalitsa ham

175ml Chablis, Domaine Duprée

Burgundy, FRANCE

2020

Devon duck breast

Honeyed pear, roasted beets, red wine jus, pomme anna, roquefort

175ml Illusion Pinotage

South Africa

2022







DESSERT



Valrona chocolate mousse

espresso ice cream, salted hazelnut, toasted marshmallow 50ml Bulas Ruby Port

Apple tarte tatin

Braeburn apple and white balsamic tarte tatin, roasted vanilla ice cream 50ml Château Les Mingets, Sauternes Sauternes, FRANCE, 2019

Blackberry and apple pavlova

blackberry, elderberry sorbet 50ml Elysium Black Muscat California, USA, 2021

Rhubarb and custard choux

50ml Boschendal Vin D'or Western Cape, SOUTHAFRICA, 2018/23

Meyer lemon meringue pie

passionfruit sorbet 50ml Essensia Orange Muscat California, USA, 2021

Dartmoor honey and blood peach panna cotta

50ml Tokaji Aszú 5 Puttonyos Chateau Pajzos HUNGARY, 2017



Petit fours

Handmade chocolates

Served with coffee or tea five courses, £95 per person





ARTISAN CHEESES



Cornish Yarg

A striking cow's milk, nettle- wrapped cheese whose delicately earthy rind gives way a buttery breakdown & crumbly core, with notes of lemon & yoghurt

Truro, Cornwall - England

Devon Blue

From the Cheddar family, unpasteurised cow's milk which typically boasts a smooth, densely creamy texture, fruity & nutty, strong taste with dominant flavours.

Totnes, Devon - England

Tunworth

A Camembert-style cheese characterised by truffley, garlicky & vegetal flavours. Soft & creamy texture.

Basingstoke, Hampshire - England

Ticklemore

A goat's milk cheese combines light & gentle lemony flavours with herbaceous notes that deepen with age. It has a chalky texture Beneath its stark white rind.

Totnes, Devon - England

Sheep Rustler

A semi-hard Ewe milk cheese. The flavour is warm & nutty with a lingering hint of sweetness.

Shepton Mallet, Somerset – England

















STARTER



Cauliflower velouté

fennel bhaji, curry oil, lime salsa

Porcini mushroom arancini

aged Parmesan, white truffle oil

Sheep's curd mousse

hazelnut, Dartmoor honey, black fig

Truffled duck egg

butter roasted brioche soldiers, white truffle







MAIN COURSE



Carrot tarte tatin

sea buckthorn, smoked carrot emulsion, pickled sea herbs, hazelnut vinaigrette

Sun dried tomato risotto

pecorino & rocket pesto

Iman Balyaldi

confit aubergine, black garlic puree, curried Israeli couscous, labneh & fennel bread crostini

Gnocchi

roast onion, hazelnut, Parmesan







Food allergies & intolerances

Please be aware that allergens are present in our kitchen and bar environments and so our food and drinks are prepared in areas where cross-contamination may occur. Our menu descriptions do not include all ingredients, and modifications to dishes are sometimes not possible, including the removal of ingredients.

Please make your server aware of any allergies, intolerances, or dietary requirements before placing your order.

All prices include VAT

Six courses, £95 per person



