

FEASTINGS

£40 3 COURSE MENU

TO START

Milk & Honey Lamb Chop with Pea Salad

Brixham Crab on Toast

Whipped Broad Bean Mash, Fermented Chilli & Flatbreads (ve)

FROM THE GRILL

Spit Roast Piri Piri Chicken

Mackerel

Cheese & Onion Tatin

served with

Hand-cut Salt & Vinegar Chips

Braised Carrots (v)

Beef Tomato Salad (ve)

PUDDING

Salted Caramel Chocolates

English Cherries on the Rocks

Affogato

Prices include VAT. An optional service charge of 12.5% will be added to your bill

Allergens? - Please ask your server

FEASTINGS

£50 3 COURSE MENU

TO START

Apple Glazed Bacon Ribs, Apple, Tamarind & Fennel Slaw

Prawn Cocktail

Burrata with Peas & Broad Beans

FROM THE GRILL

Rib Eye Steak

Cod, Olive Oil Mash & Langoustine Sauce

Vegetarian Mixed Grill

served with

Hand-cut Salt & Vinegar Chips

Buttered Spinach (v)

DRD Summer Salad

and sauces

Tewksbury Sauce / Green Sauce

PUDDING

Sticky Toffee Pudding with Clotted Cream

Burnt Cheesecake with Lemon Curd

Wood Roasted Peaches, Amaretto & Creme Fraiche

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Allergens? - Please ask your server

FEASTINGS

£65 3 COURSE MENU

TO START

Steak Tartare (*Exmoor Caviar +10*)

Wood Roast Sea Scallops with Garlic Crumbs

Montgomery's Cheddar Souffle (v) (*Lobster Supp. +6*)

FOR THE TABLE

Prime Rib Sharing Steak

Whole Turbot

Vegetarian Curry, Breads & Pickles (v)

served with

Hand-cut Salt & Vinegar Chips

BBQ Hispi Cabbage & Miso Butter(v)

Piedmontaise Pepper & Rocket (v)

and selection of sauces

PUDDING

Chocolate Peanut Butter Tart with Ice Cream

Strawberry Ripple Pavlova Ice Cream Sundae

Selection of British Cheeses

TO FINISH

Chocolate Strawberries

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