



Coronation Feast

A family feast style celebration to share for the whole table

Procession

*Cold cut meats, cured, smoked & marinated south coast fish,
pickles, chutneys & salads*

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Feast

Slow cooked shoulder of West country lamb, garlic & rosemary

Whole roast Devon white chicken, chimichurri

Woodland mushroom fregola, wild garlic

New season potatoes, mint & capers & seasonal vegetables, sauces & condiments

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Sweet Treats

Lemon cream, raspberries & meringue

Pimms no.1 jelly & ice cream

Selection of British cheeses

Served at 12:30pm on Sunday 7th May
3 Courses at £79 per person & £39.50 per child

Created by Head Chef Marc Hardiman

*All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. *Our cheeses are made with unpasteurized milk. Price includes VAT, a discretionary service charge of 15% will be added to your bill.*

