



## Autumn Exmoor feast menu

### MIXED STARTER PLATE

Spiced rabbit croquette, preserved lime

Or

Spiced cauliflower croquette, preserved lime - V

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Beetroot & cider cured fish toast, roasted beetroot, crème fraiche

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Celeriac & apple salad, spiced walnut brittle

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### MAIN EVENT

Slow cooked Exmoor lamb, seasonal root vegetables, nettle dumplings

or

Stuffed roasted squash, pearl barley, Exmoor sheep's cheese, cobnuts - V

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### SIDES (V)

Crispy puy lentils, roasted red onion, apple  
Local cavalo nero, za'atar butter, pomegranate  
Rosemary & garlic focaccia

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### DESSERT

Pear sticky toffee pudding, cinnamon pear crisp, vanilla custard - V