

SPRING SUMMER MENU

STARTERS

Seasonal soup, whipped butter and baked bread roll GF/V

Confit chicken and ham hock ballotine, cider and apple chutney, frisée, toasted sourdough

Mozzarella arancini, garden pea velouté, confit shallot, pea shoots

MAINS

Fillet of sea bass, chard chicory, potato fondant, lobster and crab cream GF

Spiced honey-glazed duck breast, confit leg tart, pak choi, duck and plum jus

Goats cheese and spinach ravioli, broad beans, peas, tenderstem broccoli, parmesan crumb, lemon and mint butter

DESSERTS

Dark chocolate cremeaux, raspberries, clotted cream ice cream

Mango panna cotta, coconut tuile, passion fruit sorbet

Cheese plate - Devon Blue, Sharpham Brie, Quicques Cheddar, fruit chutney, artisan crackers

THREE COURSE, £33 | TWO COURSE, £28
10% MEMBER DISCOUNT APPLIES*

*WHEN PAYING WITH A VALID MEMBER CARD - NOT TRANSFERABLE TO NON MEMBERS

EVENTS

EXETER
GOLF AND
COUNTRY
CLUB 