



THE EAVES

RESTAURANT

À la carte Menu

Available Wednesday to Saturday Dinner only

Starter

Sweetcorn velouté - Brixham crab, chilli oil
£7.50

Chicken liver & foie gras brûlée - Popcorn brioche and quince
£8.50

Sea bream - Macleod black pudding, Isle of Wight tomato
£8.95

Wye Valley asparagus - Onsen egg, grapefruit, sauce vierge ✓
£9

Main

Fillet of Angus beef - Wild garlic risotto, charred spring onion, parsley oil
£28

Line caught brill - Braised Ox cheek, spiced carrot purée, black trumpet mushroom
£18.95

Creedy Carver duck - Peaches, fennel, duck fat chips and salsify
£20.95

Dessert

Rhubarb Soufflé - Honey and thyme ice cream
£7.50

White chocolate parfait - Pineapple & rum
£7.50

French and Welsh cheese selection
£9

Tasting Menu

Available Wednesday to Saturday Dinner only
(8pm Last booking)

Amuse Bouche

Sweetcorn velouté - Brixham crab, chilli oil

Wye Valley asparagus - Onsen egg, grapefruit, sauce vierge

Creedy Carver duck - Peaches, fennel, duck fat chips and salsify

Pre-Dessert

White chocolate parfait - Pineapple and rum

(also available with French and Welsh cheese selection - supplement - £5)

£45 per person

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.

Please Note: As we strive to always use seasonal produce of the highest quality, we reserve the right to change menu choices at any time.

All prices are inclusive of VAT