



# THE EAVES

RESTAURANT

## À la carte Menu

Available Tuesday 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 Tuesday 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