

GATHER

FINE DINING · 50 FORE STREET, TOTNES · JULY 2026

TASTING MENU

Menu £90 · Wine Pairing £55

Bread & Snacks

Hedgerow Beignets

Foraged Leaves, Herb Mayonnaise

Jambon Chablisienne

Garden Vegetable Fricassee

Stuffed Courgette Flower

Scallop, Basil

Quail

Summer Beans

Sharpham Elmhirst Cheese

Jam Tart

Sorrel Sorbet

Wild Strawberry Crème Brûlée

Strawberry Sorbet

Petit Fours

HALF TASTING MENU

Menu £60 · Wine Pairing £40

Bread & Snacks

Stuffed Courgette Flower

Scallop, Basil

Quail

Summer Beans

Sharpham Elmhirst Cheese

Jam Tart

Wild Strawberry Crème Brûlée

Strawberry Sorbet

Petit Fours

VEGETABLE TASTING MENU

Menu £90 · Wine Pairing £55

Bread & Snacks

Hedgerow Beignets

Foraged Leaves, Herb Mayonnaise

Husbandry School Beetroot

Whipped Goats Cheese, Wild Plums

Stuffed Courgette Flower

Basil, Tomato

Tomato Risotto

Burrata, Wild Flowers

Sharpham Elmhirst Cheese

Jam Tart

Sorrel Sorbet

Wild Strawberry Crème Brûlée

Strawberry Sorbet

Petit Fours

PRIX FIXE

Two Courses £34 · Three Courses £39
Lunch & evenings until 7pm, Tue–Thu

TO START

Stuffed Courgette Flower

Scallops, Basil

Jambon Chablisienne

Garden Vegetable Fricassee

Husbandry School Beetroot

Whipped Goats Cheese, Wild Plums

THE MAIN

Fish

Grilled Squid, Sauce Vierge

Quail

Summer Beans

Tomato Risotto

Burrata, Wild Flowers

Side Orders — Dressed New Potatoes or Seasonal Vegetables £6

TO FINISH

Mirabelle Plum Soufflé

Vanilla Bean Ice Cream (15–20 minutes)

Sharpham Elmhirst Cheese

Jam Tart

Wild Strawberry Crème Brûlée

Strawberry Sorbet

Petit Fours

*Please let us know in advance if you have any allergies or preferences — we will be happy to adjust the menus accordingly.
Menus are seasonal and subject to change.*

GATHERTOTNES.COM · 01803 866666