



Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 29

3 Course 38



Dinner

Wednesday - Thursday

2 Course 31

3 Course 40

Starters

Roast Cauliflower Soup

Watercress Crème Fraiche | Truffle Oil

D V / Vegan on request

Citrus Cured Sea Trout

Grape | Wasabi | Crispy Anchovies | Dill | Seaweed Crisp | Caviar

D

Smoked Ham Hock & Confit Chicken Ballotine

Piccalilli Puree | Salted Cucumber | Crispy Onions | Dill

G

Mains

Hake

Mussels | Samphire | Lemon Butter Sauce | Lovage | Potato Airbag

D G

Cured Pork Belly

Pork Fillet | Black Pudding Hash Brown | Pickled Fennel & Apple Salad | Beetroot & Orange Chutney

D G

Summer Squash

Courgette | Whipped Goats Cheese | Glazed Bok Choy | Butternut & Basil Veloute

D V / Vegan on request

6 | Triple Cooked Chips | Truffle Mayo | Parmesan
Burnt Leeks | Rarebit | Crispy Onions

D V

D G V

50/50 Mash

D V

Chilli Roasted Tenderstem Broccoli | Romesco

N V

Cornish New Potatoes | Salsa Verde

V

Desserts

Peach Choux Bun

Chargrilled Peach | Crème Diplomat | Pimms Textures

D G V

Chocolate Gateau

Pecan Praline | Raspberry Parfait | Black Sesame

D G N V

* Selection of Five World Cheeses

Chutney | Biscuits

D G N

* £5 additional supplement | subject to seasonal change and availability

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

