

LUNCH MENU

3 courses £37

with half bottle of sommelier selected white or red for £55

Starters

Paignton Harbour crab, radish, lemon, yoghurt & sake

Pressed terrine of Guinea fowl & smoked pork knuckle,
port & bacon jam, root vegetables

Woodland mushroom rice, aged parmesan,
braised white kombu & scallions

Mains

Ribble Valley chicken breast, truffle braised leeks,
onion & mustard purée, wild garlic

Braised West Country ox cheek, celeriac, parsley & anchovy purée,
bone marrow crumb

Roasted Newlyn cod, dashi glazed butternut squash,
squid & seaweed sauce

Desserts

Forced Yorkshire rhubarb, crème fraiche mousse & rose petal

Crème caramel, Pedro Ximenez, blood orange granita

A selection of ice-creams & sorbets

Selection from the cheese board (£8.00 supplement)

VAT included.

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food
please request to view our allergen matrix