

# LUNCH MENU

3 courses £37

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

## Starters

Braised white asparagus, St Austell Bay mussel purée,  
pickled mushroom, sea vegetables

*Molluscs, milk*

Norfolk quail, seasonal vegetables, cabbage pesto,  
duck tea broth

*Nuts, eggs, milk, celery, gluten*

Paignton harbour crab, Tokyo turnip, meat radish, lemon,  
yoghurt & sake

*Milk, sulphur dioxide, crustaceans, soya, gluten*

## Mains

Ticklemore gnocchi, pesto, roasted cep purée,  
girolles & parmesan foam

*Nuts, milk, gluten, egg*

Middle white pork chop, roasted Roscoff onion, turnip & thyme oil

*Milk, mustard, gluten, sulphur dioxide*

Hebridean halibut, dashi glazed butternut squash,  
pumpkin, squid & roe sauce

*Molluscs, fish, soya, gluten*

## Desserts

Banana & rum ice cream, filo tart, olive oil & lime

*Nuts, eggs, milk, gluten, sulphur dioxide*

Sauternes crème caramel, Pedro Ximenez, blood orange granita

*Eggs, milk, sulphur dioxide*

A selection of ice-creams & sorbets

*Eggs, milk*

Selection from the cheese board (£8.00 supplement)

*Milk, nuts, gluten, sulphur dioxide*

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