

LUNCH MENU

3 courses £37

Starters

Heirloom tomato salad, ricotta, black olive, spring herbs & verjus

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

“Ham, egg and peas”

Heritage breed egg, Iberico ham broth, peas and broad beans,
lemon potatoes

Mains

Creedy Carver chicken breast, truffle braised leeks,
onion & mustard purée, wild garlic

Roasted Newlyn cod, peas, broad beans & nori, seaweed,
cockles & mint

Braised Dingley dell pork belly, salted baked carrot puree, pickled
mustard seeds & apple glaze

Desserts

Citrus meringue, olive oil sponge, basil sorbet

Sauternes 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