

LUNCH MENU

3 courses £37

with half bottle of sommelier selected white or red for £55 available Monday-Friday

Starters

Roasted Orkney scallop, Jerusalem artichoke soup,
preserved lemon & black olive

Sesame seeds, milk, celery

Pressed terrine of game & duck liver,
blackberry & orange preserve, root vegetables & truffle jus

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

Milk, sulphur dioxide, crustaceans, soya, gluten

Mains

Braised West country ox cheek,
salt baked carrots with snail bourguignon

Gluten

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

Milk, mustard, gluten, sulphur dioxide

Roasted Cornish cod, red wine risotto, garlic & salsify

Fish, milk

Desserts

Forced Yorkshire rhubarb with crème fraiche mousse, rhubarb & rose sorbet

Eggs, milk, gluten

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