

Lunch Menu

3 course £58

Aperitif

Moët & Chandon Grand Vintage 2015

£20 / £100

Cocktail of the week

Gin, elderflower, lime, tonic water

£12

Clear headed of the week

Everleaf Forest, ginger, light tonic water

£9

“Tea & Cake”

Starters

Brixham crab & apple, Pickled kohlrabi, Warm brown crab bisque

Pressed smoked ham knuckle, rabbit & duck liver, umeboshi rhubarb,
red plum and toasted brioche

Shellfish raviolo, Golden Oscietra caviar, Wild mushroom & seaweed duxelles,
36 month aged parmesan
£20 supplement

Mains

Newlyn Cod, Squid & Beans, Celeriac purée, Onion lyonnaise, Bordelaise Sauce

Devon Lamb Rump, Braised leg, Fondant potato cooked in seaweed butter, Haggis,
“neeps & tatties”

65-day aged beef fillet, Duck liver, Kohlrabi roasted in beef fat,
morels stuffed with veal sweetbread, Périgord truffle sauce
£25 supplement

Desserts

Brogdale “Pear”, Milk & Honey

Butternut Squash crème brûlée, Miso granola, Clementine, Squash & Yuzu sorbet

Selection of British Isles cheese
£15 supplement

Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill
For information relating to allergens within our food please request to view our allergen matrix