

## Lunch Menu

### 3 course £58

#### Aperitif

*Moët & Chandon Grand Vintage 2015*

£20 / £100

#### *Cocktail of the week*

*Glenmorangie X scotch, Ginger, Fig Leaf, Pink  
Grapefruit Soda  
£12*

#### *Clear headed of the week*

*Everleaf Forest, ginger, light tonic water  
£9*

### “Tea & Cake”

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#### 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, Umai caviar, Wild mushroom & seaweed duxelles,  
36 month aged parmesan  
£20 supplement

#### Mains

Newlyn Cod, caramelised cauliflower, Isle of Barra cockle butter sauce, pickled wild garlic

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