

Lunch Menu

3 course £58

Aperitif

Moët & Chandon Grand Vintage 2015

£20 / £100

Cocktail of the week

Tequila, blueberry, chili, ginger beer

£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, 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, lardo,
Fujiko & potato crumb

Devon lamb rump, braised shoulder, smoked Linzer potatoes, gem lettuce, Wye Valley asparagus

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

Jersey milk Crème Brûlée, candied Provence white asparagus, Gariguettes strawberries

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