



LUNCH SET MENU

STARTERS

Ketel one vodka cured salmon, pickled fennel and cucumber
Roast bone marrow, parsley and capers salad, sourdough toast
Chopped spring salad, avocado, tarragon vinaigrette (VG)

MAIN COURSES

35-day aged south Devon grilled hanger steak, triple cooked chips
Cornish fish cake, poached egg, hollandaise sauce
Baked courgettes, minted peas purée, tomatoes, pine nuts salad (VG)

Triple cooked chips (VG) 4.5
Chargrilled garlic field mushrooms (VG) 5
Steamed spinach (VG) 4.5
Tenderstem broccoli, chilli, garlic (VG) 5

DESSERTS

Dark chocolate and coconut mille feuille, raspberry sorbet (VG)
Sticky toffee pudding, toffee sauce, vanilla ice cream
Selection of ice creams and sorbets

Two courses 24 / Three courses 29