



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)
Grilled tiger prawns, garlic, chili, coriander (+5 supplement)

MAIN COURSES

35-day aged south Devon grilled fillet tail
350g 21-day dry aged Cumbrian Ribeye (+8 supplement)
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, chili, garlic (VG) 5

DESSERTS

Chocolate mousse, raspberry sorbet, sweet vegan cracker (VG)
Sticky toffee pudding, toffee sauce, vanilla ice cream (V)
Selection of ice creams (V) and sorbets (VG)

Two courses 24 / Three courses 29