



DINNER SET MENU

STARTERS

Tuna tartare, chili, sesame dressing

Roast bone marrow, parsley and caper salad, sourdough toast

Beetroot salad, beetroot hummus, spiced crispy chickpeas, kale (VG)

Grilled tiger prawns, garlic, chili, coriander

MAIN COURSES

35-day aged South Devon grilled fillet tail

350g 21-day dry aged Cumbrian Ribeye

Cornish fish cake, poached egg, hollandaise sauce

Roasted aubergine, tomatoes, coconut yoghurt, pine nuts (VG)

Triple cooked chips (VG) 5

Chargrilled garlic field mushrooms (VG) 5

Steamed spinach (VG) 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 32 / Three courses 39