

Set Lunch Menu

3 Course 49.50/ 2 Course 38.50

Smoked haddock & confit leek tartlet, crispy hen's egg, hollandaise, parmesan sable

Heritage beetroot salad, truffled goats cheese, confit quince, mustard seeds, sourdough cracker

King prawn & lobster raviolo, smoked hay butter, courgette & basil, shellfish bisque (13 supplement)

Cornish Monkfish Meunière, crispy capers, lemon, parsley & brown butter

Devon White chicken, sweetcorn pearl barley, Morteau sausage, persillaid butter, Maderia sauce

Cumbrian beef sirloin, triple-cooked chips, béarnaise & peppercorn sauce (22 supplement)

Cinnamon parfait, blackberry jam, clementine sorbet

Dark chocolate delice, passion fruit ice cream, cocoa nib tuile

Selection of 3 or 5 cheeses (6.5/12 supplement)

Discretionary 12.5 % service charge will be added to your final bill. All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our cheese is made from raw milk.