

## Lunch Menu

### 3 Course 42 / 2 Course 35

Devon White chicken salad, baby gem lettuce, Caesar dressing,  
crispy Parma ham, aged parmesan, roast chicken vinaigrette

Wye Valley asparagus, black garlic, gremolata, brioche croutons,  
hollandaise sauce

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

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Seafood rice "Paella"

Cornish squid, St Austell Bay mussels, king prawns, sauce vierge,  
Amalfi lemon & fennel

Herdwick lamb, spring bean fricassée, confit datterini tomatoes,  
mashed potato, green olive salsa verde

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

#### Sides

Mashed Potato 7/ Tenderstem broccoli 7/ triple-cooked chips 7

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Hazelnut financier, salted caramel ice cream,  
dark chocolate mousse

Caramelised Amalfi lemon tart, yoghurt sorbet, confit lemon

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.