

LUNCH MENU

3 courses £37
with half bottle of white or red for £55

Starters

Slow cooked Cackleberry Farm egg, turnip purée, parmesan,
sage & kombu crumb, chicken leg

Pressed terrine of Lancashire duck & rabbit, hot pot garnish,
duck heart jus

Paignton Harbour crab, meat radish, lemon, yoghurt & sake

Mains

Ribble Valley chicken breast, truffle & leek dressing,
roasted chicken fat mash

Poached Looe Whiting, broccoli, seaweed & St Austell bay
mussel soup

Braised west country ox cheek, horseradish mash, spring greens,
snail Bourguignonne.

Desserts

Wild strawberry & kalamansi, olive oil sponge, vanilla cream, sake

70% chocolate, candied walnuts, pear William sorbet

A selection of ice-creams & sorbets

Selection from the cheese board (8.00 supplement)

VAT included.

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food
please request to view our allergen matrix