

LUNCH MENU

3 courses £37

with half bottle of sommelier selected white, rosé or red for £55

Starters

Braised white asparagus, St Austell Bay mussel purée,
mushroom salad

Pressed terrine of wild game and foie gras, hot pot garnish,
duck heart jus

Paignton Harbour crab, radish, lemon, yoghurt & sake

Mains

Roasted red legged partridge, salt baked beetroot, pearl barley,
honey beer reduction

Roasted Cornish cod, squash glazed in dashi, squid & seaweed sauce

Braised West Country ox cheek, braised red cabbage,
bone marrow sauce

Desserts

Citrus curd, lemon & olive oil sponge, meringue, basil sorbet

Bread and butter pudding ice cream, blackberries &
Ardbeg whisky

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