

LUNCH MENU

3 courses £37
*with half bottle of white or red for £55
(wine option available Monday-Friday only)*

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, radish, lemon, yoghurt & sake

Mains

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

Poached Looe Lemon sole, peas & broad beans, preserved lemon,
lobster bisque

Roasted Lake District lamb rump, confit shallot, asparagus,
crushed potato

Desserts

Wild strawberry & kalamansi, olive oil sponge & vanilla cream

70% chocolate, candied walnuts, William pear 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