

# LUNCH MENU

3 courses £37

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

## Starters

Paignton Harbour crab, radish, lemon, yoghurt & sake

Pressed terrine of Guinea fowl & smoked pork knuckle,  
port & bacon jam, root vegetables

Woodland mushroom rice, aged parmesan,  
braised white kombu & scallions

## Mains

Ribble Valley chicken breast, truffle braised leeks,  
onion & mustard purée, wild garlic

Braised West Country ox cheek, celeriac, parsley & anchovy purée,  
bone marrow crumb

Roasted Newlyn cod, new forest chanterelles, potatoes in cod roe

## Desserts

Forced Yorkshire rhubarb, crème fraiche mousse & rose petal

Parsnip crème caramel, Pedro Ximenez, blood orange granita

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