

## SET MENU

3 courses £55.00

Afternoon tea

### Starters

Brixham crab, Ajo Blanco ice cream, chilled Lincolnshire sweetcorn soup

Baked koshihikari rice, Delica pumpkin, summer squash, Autumn truffle

### Mains

Line caught Newlyn cod, summer beans, courgette & basil, native lobster minestrone

Label Rouge chicken, courgette flower, Scottish girolles, chicken & Madeira velouté

### Desserts

Gariguette strawberries, opalys chocolate cream, sable biscuit

Pink Lady apple with 32% Dulcey chocolate mousse, salted caramel & cinnamon

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