



Sample menu

SET LUNCH MENU

STARTERS

LIGHTLY SPICED CELERIAC SOUP with Parmesan and croûtons

MACKEREL with pickled winter vegetables

COD FISH CAKE with watercress and a caper and lemon dressing

BAKED FIELD MUSHROOM with a black olive and anchovy tapenade on toasted sourdough with rocket leaves and Parmesan

MAINS

GALICIAN HAKE with tomato, garlic and parsley

DEVILLED MACKEREL with a mint and tomato salad

RAVIOLI with porcini mushrooms, sun dried tomato and hazelnuts

BEEF STEW with the slow-cooked flavours of daube, served with creamy mashed potatoes

DESSERTS

PASSION FRUIT PAVLOVA

STEAMED GINGER SPONGE with pouring cream

BITTER CHOCOLATE TART with crème fraîche

MARMALADE CHEESECAKE with blood orange granita

SIDES 4.50 each

BABY GEM SALAD

with shallot cream and cabernet sauvignon
vinegar

A SALAD OF WINTER LEAVES

with olive oil dressing

MINTED NEW CHARLOTTE POTATOES

ROASTED BUTTERNUT SQUASH with basil and chilli oil.

CORNISH KALETTES with olive oil

THIN CUT CHIPS

AVAILABLE FOR LUNCH MONDAY – FRIDAY

2 COURSES £21 | 3 COURSES £26