

SET LUNCH MENU



AVAILABLE MONDAY - SATURDAY | 12PM - 2PM

2-COURSES £29.00 | 3-COURSES £35.00

STARTERS

Cream of sweetcorn soup, truffle oil, garden chives

Heritage cherry tomatoes, garden herbs, green olive, goat's cheese

Fried Cornish squid, lemon and herb mayonnaise

Chicken Caesar salad, sourdough croutons

Chicken liver parfait, stone fruit chutney, toasted sourdough

MAINS

Chickpea and herb falafel, bulgur wheat tabbouleh, hummus, pickled aubergine, lemon oil

King prawns, asparagus and spring onion risotto, lemon oil

Maple cured gammon rib, crushed peas, fried hen's egg, mustard dressing

Cornish sea bream, new potatoes, brown butter, capers, lemon, parsley

Garlic and tarragon stuffed chicken leg, wild mushrooms, roast chicken sauce

SIDES

Mixed salad leaves, creamy dressing, garden chives £5.00

Seasonal vegetables £6.50

French fries £6.50

Herb buttered new potatoes £6.50

DESSERTS

Choux bun, coconut ice cream, hot chocolate sauce

Eton mess, summer fruits, garden basil, raspberry sorbet

Vanilla crème brûlée, strawberry sorbet

Ice cream and sorbet selection (3-scoops)

[Ice cream: vanilla, chocolate, salted caramel, strawberry & cream, mint chocolate chip, rum & raisin, coconut. Sorbet: lemon, raspberry, mango]

Selection of British & Continental cheeses, chutney, grapes, celery

TEA, COFFEE & INFUSIONS

£5.50

An optional 12.5% gratuity will be added to your bill. Please inform us of any allergies and special dietary requirements.