



PRIVATE ROOM

LUNCH

£ 3 5

At lunch, we offer a more 'a la carte' menu in the Private Room

Guests can choose a vegetarian or a fish or a meat starter, and then a vegetarian or a fish or a meat main course (all served with sharing vegetable dishes for the table) and then from a selection of 3 desserts.

We can cater to all dietary requirements.

Please see a sample menu below. Please note, this is a sample menu, although on the day your menu will follow the same structure with a similar balance of dishes.

STARTERS

Jerusalem artichoke soup
Brixham brown crab on toast
Sprouts, bacon, chestnut milk

MAIN COURSES

Butternut squash risotto, seeds, kale
Cornish pollack, leeks, barley
Hereford mince, dripping toast, watercress
Middle White pork chop
Highland onglet
Cotswold Gold chicken, celeriac, pine, black truffle

SIDES

Confit potatoes £5.50 || Mixed leaf salad £4.50 || Beef fat hispi cabbage £4.50

DESSERTS

New-season Capezzana ice cream
Lemon tart, crème fraîche
Peanut butter parfait