



Sunday 5th August

2 COURSES £29.50 || 3 COURSES £35

LUNCH

SNACKS

Olives £4 || Almonds £4 || Chorizo £4

Crumbled rye sourdough, raw butter £3.50

Stichelton custard, beetroot, walnut £4

Truffled potato croquettes, ramson aioli £4

Mackerel tails, preserved lemon £6

Turbot head & collar £14

STARTERS

Cornish tomato, peach, broad beans, samphire, mint, almond

Devon crab, courgette, lemon, wild fennel

Isle of Barra cockles, pea, onion, aged Tynsboro, radish

Mozzarella, salsiccia del vastese, olive

MAIN COURSES & ROASTS

Parmesan polenta, Australian black truffle, courgette, shallot

Cornish mackerel, bisque, olive oil, sea aster

1/2 Cornish lobster, brown butter

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Butter roast celeriac

Galloway beef rump

Middle White pork shoulder, apple sauce

Swaledale lamb shoulder (2 to share)

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Yorkshire pudding || Roast potatoes || Carrots, burnt apple, almond

Courgette, chervil, Parmesan || Sweetcorn, chicken butter, chive

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Confit potatoes £5.50

DESSERTS

Cornish strawberries, pistachio, vanilla custard, lemon rind

Blackcurrant leaf ice cream

Madagascan chocolate, cherries, peanut

Treacle tart, clotted cream

Neal's Yard cheese, crackers, pickled Tropea onion (£9 supplement)

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information