



Friday 10th August
2 COURSES £19.50 || 3 COURSES £25
LUNCH

SNACKS

Olives £4 || Almonds £4 || Chorizo £4
Crumbled rye sourdough, raw butter £3.50
Stichelton custard, beetroot, walnut £4
Mangalitza croquette, mayonnaise £4
Mozzarella, black olive, Capezzana £6
Lamb ribs, chipotle £6

STARTERS

Cornish tomato, peach, broad beans, samphire, mint, almond
Smoked eel & leek terrine, seaweed, apple
Isle of Barra cockles, pea, lemon rind, herbs

MAIN COURSES

Parmesan polenta, courgette, shallot, egg yolk
Cornish dover sole, sauce vierge
Galloway mince, dripping toast, watercress
Tamworth chop
Cotswold Gold chicken, confit potato, sweetcorn, bacon jus (£5 supplement)
Brixham turbot, sea aster (£9 supplement)
Belted Galloway sirloin 400g (£26 supplement)

SIDES

Confit potatoes £5.50 || Lollo Rosso, buttermilk £4
Bobby beans, pickled walnut mayonnaise £4.50

DESSERTS

Cornish strawberries, pistachio, vanilla custard, lemon rind
Blackcurrant leaf ice cream
Madagascan chocolate, cherries, peanut
Neal's Yard cheese, crackers, pickled Tropea onion £14

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