

## **Set Menu**

**Wednesday, Friday & Saturday**

**(12pm – 2.30pm)**

**Wednesday & Thursday**

**(6pm – 6.45pm)**

## **To Share**

Warm rosemary & sea salt focaccia bread, confit garlic £6.95 (V)(VGO)

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked mackerel pate, lemon oil £7.95

## **Starters**

Twice baked Cornish blue cheese soufflé, celeriac, pear, walnuts, perry cream (V)

Black pudding hash, poached egg, pancetta, brown sauce (DF)

Monkfish scampi, beer pickles, jalapeño mayo (GFO)

## **Mains**

Cider braised chicken, crème fraîche, Dijon mustard, baby onions, mushrooms, creamy mash, tender stem (GF)

Hake, Lyonnaise potatoes, rainbow chard, tikka masala (DFO)(GF)

Harissa cauliflower, bean cassoulet, pangrattato, apple, saffron (V)(DFO)(VG)

## **Desserts**

Milk chocolate panna cotta, passion fruit, cocoa nib granola, yoghurt ice cream (GFO)

Treacle tart, marmalade ice cream, toffee sauce (V)

Pear & cardamom tart tatin, liquorice ice cream (GFO)

**2 course £29**

**3 course £35**

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (V) vegan (VGO) vegan option (S) sesame  
(DF) dairy free (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)