

2 course £29

3 course £35

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

To Share

Rosemary & sea salt focaccia, confit garlic £8.25 (V)(VGO)

Nocellara olives £6.50 (V)(GF)(VG)

Chicken liver parfait, muscatel jelly, spring onion brioche £9.25 (GFO)

Starters

Twice baked smoked applewood cheese souffle, spinach, vermouth sauce (V)

Seeded mackerel fillet, lovage emulsion, kohlrabi (GFO)(DF)

Cornish Kern cheese & apple hash brown, apple & fennel ketchup, Waldorf salad (GF)(V)

Mains

Confit garlic & herb stuffed chicken leg, fennel risotto, Wye valley asparagus, gremolata (GF)

Cornish hake, golden beetroot, radish, pancetta, herb yoghurt dressing (DFO)(GF)

Beetroot gnocchi, wild mushrooms, peas, broad beans, goats cheese, sour dough croutes (V)(DFO)

Desserts

Elder flower custard tart, strawberries, vanilla Chantilly (V)

Dark chocolate & Frangelico terrine, creme fraiche (V)(N)(GF)

Popcorn panna cotta, dulce de leche, popcorn ice cream (GF)

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