

2 course £29

3 course £35

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

Wednesday & Thursday (6pm – 6.45pm)

To Share

Davidstow cheddar & watercress scone, seaweed butter £8.25 (V)

Nocellara olives £6.50 (V)(GF)(VG)

Wholemeal sour dough, beetroot hummus, aged balsamic £9.25 (GFO)(V)(VG)

Starters

Twice baked gruyere cheese souffle, spinach, tomato & rosemary sauce (V)

Seeded mackerel fillet, sorrel mayo, cucumber salad (GFO)(DF)

Confit chicken & wild mushroom terrine, tarragon brioche, pickled shallots (GFO)(DFO)

Mains

Free range chicken breast, carrot, courgette & potato rosti, chard, salsa verdi (GF)(DFO)

Cornish hake, sauté potatoes, wilted baby gem, shellfish vermouth cream (DFO)(GF)(SF)

Sweet potato, pepper & goats cheese tart, Jersey royal potato salad, smoked crème fraiche (V)

Desserts

Rhubarb crumble baked Alaska (V)

Milk chocolate & caramel tart, crème fraiche (V)

Strawberry brillat savarin cheesecake, strawberry & prosecco sorbet (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)