

2 course £29

3 course £35

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

Wednesday & Thursday (6pm – 6.45pm)

To Share

Sea salt & rosemary Fougasse bread, white bean & harissa dip £7.25 (VG)

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked salmon pate, lemon oil, keta caviar £8.95 (GFO)

Starters

Confit chicken, morcilla & leek terrine, pickled carrot, ciabatta toast (DF)(GFO)

Twice baked Davidstow cheddar souffle, cauliflower, leeks, cheddar sauce (V)

Sardines, tarragon brioche toast, bois boudran sauce, black olive tapenade £13 (GFO)(DFO)

Mains

Chicken, parsnip dauphinoise, baba ghanoush, walnuts, pomegranate, feta (GF)(DFO)

Stone bass, cannellini beans, parsley root, pancetta, samphire, vadouvan oil (DFO)(GF)

Pumpkin, ricotta & sage raviolo, chard, chilli, Blue Monday cheese, amaretti (V)(NFO)

Desserts

Dark chocolate delice, pistachio ice cream (V)(N)

Crème caramel, orange & fennel biscotti (V)

Williams pear & frangipane tart, Poire William liqueur crème fraiche (V)