



2 courses £23

3 courses £27

LUNCH

Thursday, 14 March 2019

Starters

Cornish Crab Cakes, Carrot, Spring Onions, Chilli, Toasted Sesame
Torch Mackerel, Wilted Wild Garlic, Anchovy Toast
Clentrie Farm Black Pudding, Apple, Hazelnut, Fried Lovage
Deep Fried Purple Sprouting Broccoli, Whipped Goats Curd, Chilli

Mains

Cornish Hake, Chickpea Stew, Salsa Verde
Baked Dover Sole, Monk's Beard & Cockles
Toulouse Sausages, Fried Potatoes, Hispi Cabbage, Mustard
Potato Gnocchi, Taleggio, Chard, Walnuts

Dessert

Poached Yorkshire Rhubarb, Whipped Yoghurt, Pistachios
Baron Bigod, Medjool Dates, Butter Milk Crackers

Sides

Dorset Estuary Oyster - £2.50 -- Bread & Butter - £3
Ratte Potatoes - £3 -- Curly Kale - £3

An optional service fee of 12.5% will be added to your bill

