



LUNCH MENU

Homemade Snacks

Cured Cornish seabass

Porthilly oysters and dill

Riesling Schnait, Germany 2023

Crispy bantam egg

smoked ham hock, artichoke velouté

Morgon Beaujolais, France 2023

Sladesdown farm guinea hen

Wye Valley asparagus, turnip

Cabernet Sauvignon, Australia 2021

Cornish red gurnard

smoked broccoli, mussel sauce, sea herbs

Chenin Blanc, France 2023

Poached Yorkshire rhubarb

Lemon verbena mousse, meringue

Sauternes, France 2022

Cashel blue

red onion marmalade, fruit bread crisps

10yr Tawny Port, Portugal NV

(£36 FOR 2 COURSES £42 FOR 3 COURSES)

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Game dishes may contain lead shot.

A discretionary 13.5% service charge will be added to your bill.

VAT: 336 1080 29