

# DOVETALE SET MENU

**2 COURSES - 39**

**3 COURSES - 45**

## TO START

Chilled Flourish Farm courgette soup, cows curd & nicoise olive tapenade

Warm salad of pickled girolles, Alsace bacon & poached egg

Croustade of Lake District lamb, pine nuts, Swiss chard & lime yoghurt

## TO FOLLOW

Potato gnocchi, nettle pesto, pistachios & pecorino

Pan-roasted Cornish cod, Isle of Wight tomatoes & Fowey River mussel butter

Herb-fed chicken schnitzel, fine beans & mustard salad

## SIDES

Leek gratin, aged parmesan & breadcrumbs 7

Steamed spring greens, Oil of Life & lemon 7

Green herb salad 7

Marmite onion rings 7

Dovetale fries 7

Linzer Delikatess potatoes, truffle butter 10

## TO FINISH

Original Beans chocolate mousse

Lemon meringue tart

Blood orange granita, candied ginger

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A £5 cover charge per person applies.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

The paper used here is fully recycled and biodegradable.

Illustration: Nina Fuga

