

# LUNCH MENU

3 courses £37

*with half bottle of sommelier selected white or red for £55*

## Starters

Roasted Orkney scallop, Jerusalem artichoke soup,  
preserved lemon & black olive

*Sesame seeds, milk, celery*

Pressed terrine of game & duck liver,  
blackberry & orange preserve, root vegetables & truffle jus

Paignton harbour crab, Tokyo turnip, meat radish, lemon,  
yoghurt & sake

*Milk, sulphur dioxide, crustaceans, soya, gluten*

## Mains

Braised West country ox cheek,  
salt baked carrots with snail bourguignon

*Gluten*

Middle white pork chop, roasted Roscoff onion, turnip & thyme oil

*Milk, mustard, gluten, sulphur dioxide*

Roasted Cornish cod, red wine risotto, garlic & salsify

*Fish, milk*

## Desserts

Floating island with blackberry & chestnut

*Nuts, fish*

Sauternes crème caramel, Pedro Ximenez, blood orange granita

*Eggs, milk, sulphur dioxide*

A selection of ice-creams & sorbets

*Eggs, milk*

Selection from the cheese board (£8.00 supplement)

*Milk, nuts, gluten, sulphur dioxide*

VAT included.

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food  
please request to view our allergen matrix