

Lunch Monday 28th January

Two courses for £ 17.95

Leek & fennel soup

Or

Crispy fried whitebait with tartar sauce

Grilled onglet with mustard seed mash & red wine jus

Or

Pan fried fresh haddock fillet with Jerusalem artichoke, French beans & orange saffron sauce

Shallow fried Gruyère & goat's cheese balls with pousse, frisée & red cabbage remoulade 8.95

Braised pig's cheek on a confit of baby carrots & turnips with pickled pears 8.90

Pan seared king scallops with acorn squash puree, crispy seaweed & girolle mushrooms in white wine & cream 13.50

Steamed mussels with a white wine & cream sauce served with spinach & toast 8.75

Whole baked butterflied seabass with a spiced mixed seed & coconut crust, sweet potato fondant, wild roquette & sauce gribiche 18.50

Whole poached, grilled quail with sautéed Swiss chard, roasted grapes, veal jus & parsnip crisps 17.90

Pan fried organic salmon with roasted kohlrabi, grilled baby artichokes & a creamy shallot sauce 18.75

Baked fillet of cod with cauliflower & spring onion fritters with sun blushed tomato & caviar crème fraîche 18.00

Slow roast venison haunch with roasted celeriac, crispy julienne of leeks & carrots with veal jus 18.50

Grilled 8oz, 28-day, dry-hung Scotch rump steak with pommes frites & Béarnaise sauce 14.95

Spinach & ricotta ravioloni with basil pesto, shaved Parmesan & pinenuts 15.60

Green salad 5.50

Roasted beetroot salad with curly endive, mizuna, soft boiled quail eggs, croutons 7.50

French beans in garlic & ginger butter 4.50

Braised Brussels sprouts in pancetta & red wine 4.50

Roasted broccoli 4.85

Pommes frites 4.00

Lemon steam pudding with orange & passion fruit syrup and crème fraîche 6.50

Chocolate Brownie with chocolate sauce & salted caramel ice-cream 6.50

Blue berry cheese cake 6.50

Pistachio or salted caramel ice-cream 6.00

Lemon sorbet 6.00

Devon Blue, Mull of Kintyre cheddar & Somerset brie cheese plate 8.50

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