



Lunch



3 Courses - £35

2 Courses - £29

Smoked Butternut Squash Velouté

Air Dried Ham | Chive

Beetroot Tart

Poppyseed Curd | Relish | Celery

Creedy Carver Chicken

Horseradish Buttermilk | Roasted Onion Puree | Sauce Picante

Roasted Sea Bass

Wild Fungi | Celeriac | Smoked Mushroom Cream

-- Sides --

(£5 each)

Pomme Pureé | Novo Olive Oil

Hispi Cabbage | Roasted Garlic

62 % Chocolate Noir

Banana & Passionfruit

Plate of South West Cheeses

3 Local Cheeses | Angel-crafted Thyme Crackers | Home-made Chutney
£16 supplement as an additional course (5 cheeses)

Leaf tea or Speciality Coffee with Umber & Ecrú Petits Fours £6.50

We've not been advised of any dietary requirements for you. Please do let us know if you have any.
A discretionary service charge of 10% is added to your bill