

2 course £29

3 course £35

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

To Share

Rosemary & sea salt focaccia, confit garlic £8.25 (V)(VGO)

Nocellara olives £6.50 (V)(GF)(VG)

Smoked trout pate, caviar, spring onion brioche £9.25 (GFO)

Starters

Twice baked smoked applewood cheese souffle, spinach, vermouth sauce (V)

Sardines, chimichurri, pink fir potato, fine beans, pickled shallots & dill (GF)(DF)

Isle of Wight tomato, pickled shallot, whipped feta, pangrattato & basil salad (DFO)(GFO)(VGO)

Mains

Free range chicken, celeriac & potato gratin, runner beans, bois boudran sauce (GF)

Cornish hake, golden beetroot, radish, pancetta, herb yoghurt dressing (DFO)(GF)

Wild mushroom & ricotta raviolo, peas, broad beans, gem lettuce, garlic & parsley sauce (V)

Desserts

Cherry & pistachio frangipane tart, Cornish clotted cream (V)

Dark chocolate mousse, gooseberries, maple syrup, marshmallow (V)(GF)

Blackcurrant iced parfait, lemon curd, meringue, cardamom sable (GFO)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option (VE) vegan (VGO) vegan option (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)