

## Set Menu

2 course £30

3 course £36

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

Wednesday & Thursday (6pm – 6.45pm)

## To Share

Basil, black olive & tomato plaited loaf, pecorino, garlic butter 8.25 (V)(VGO)

Nocellara olives 6.50 (V)(GF)(VG)

Smoked mussel pâté, Granny Smith apple, pickles, lemon oil crostini 14 (GFO)(SF)

## Starters

Twice-baked soufflé Arnold Bennett, leeks, Davidstow cheddar sauce (V)

Wye Valley asparagus, poached egg, toasted hazelnut dressing, Cornish Gouda (V)(VGO)(NFO)(DFO)

Confit chicken & smoked ham hock terrine, mushroom brioche, rocket mayo (DFO)(GFO)

## Mains

Chicken breast, morel & truffle stuffing, celeriac, radicchio, spring greens, morel sauce (GF)(DFO)

Hake, Lyonnaise potatoes, rainbow chard, tikka sauce (GF)(DFO)

Spring vegetable tarte fine, crème fraîche, Gruyère, lemon thyme hash browns (V)(VEO)(DFO)

## Desserts

Lemon, ricotta & pine nut tart, raspberries, elderflower cream

Dark chocolate terrine, Kahlúa sponge, vanilla crème fraîche (V)(GF)

Pineapple tarte tatin, toasted coconut ice cream, rum caramel (V)(GFO)

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VEO) vegan option (SF) shellfish  
(N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option  
(Vegan options available but please give 24 hours' notice)