

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)

Goat's cheese panna cotta, sauce Bois Boudran, baguette 14 (GFO)(V)

Starters

Twice-baked Cornish Gouda cheese soufflé, spinach, cucumber, caper & golden raisin dressing (V)

Wye Valley asparagus, pea & Davidstow cheddar tart, pea shoot salad (V)

Smoked trout, Jersey Royal potato, green bean, dill & radicchio salad, trout caviar (GF)(DF)

Mains

Chicken breast, confit garlic, fondant potato, smoked aubergine, walnut salsa, feta (GF)(DFO)(NFO)(S)

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

Beetroot gnocchi, asparagus, peas, courgette, ricotta, smoked crème fraîche (V)(DFO)(GFO)

Desserts

Lemon posset, raspberries, Turkish delight, rosemary shortbread (GFO)

Dark chocolate mousse, miso caramel, toasted marshmallow, hazelnuts (V)(GF)(NFO)

Honey & almond iced parfait, poached apricots, crème anglaise (V)(GF)(NFO)

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan (VGO) Vegan Option (SF) Shellfish (N) Nuts
(NFO) Nut-Free Option (S) Sesame (DF) Dairy Free (DFO) Dairy Free Option

Vegan options are available; please provide 24 hours' notice.