



Lunch

£29 for 2 Courses, £35 for 3 courses

To whet your appetite...

Artisan breads and salted butter
Choice of our spring-well bottled still or sparkling water

Starters

Whipped duck liver parfait, saffron, honey, marigold and duqqa
Parmesan and shallot soup, soused onions, truffle foam
Confit salmon, gooseberry, dill emulsion, sea fennel

Mains

Creedy Carver chicken, parmesan gnocchi, wild mushrooms and truffle jus
Pan-seared Cornish plaice, pommes purée, lemon and dill sauce
Autumn squash pappardelle, red pepper coulis, seasonal brassicas

Desserts

Salted caramel chocolate tart, pistachio, Pedro Ximenez
Brown butter parfait, toasted yeast custard, malt caramel
Locally sourced cheeses, quince jelly, grape chutney, and artisan biscuits

Coffee and teas, £4.00 per person

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.
Please note a discretionary service charge of 10% is applied to your bill.