Lunch Menu

£21 for 2 courses, £26 for 3 courses

Starters

Ham hock terrine with roasted apple, sweetcorn salsa
Pea velouté with truffle oil and toasted pine nuts
Sharpham Brie, pickled heritage carrots, puffed wild rice

Mains

Roast sirloin of beef with caramelised onion, baby carrots and fondant potato
Catch of the day with gnocchi, artichokes and wild mushrooms
Beetroot risotto with Parmesan, chives and horseradish

Desserts

‘Banoffee’:
Banana parfait, dulce de leche and white chocolate textures
Lemon posset, Cornish strawberries and elderflower sorbet
Local cheese selection with crackers, candied walnuts, quince and grape chutney

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Coffee, tea and petit fours £3.75