



Lunch

£32 for 2 courses, £39 for 3 courses

To whet your appetite....

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

Starters

Rosary goat's cheese, chicory and maple, walnut emulsion
Ginger cured salmon, mango, wasabi and dill
Aerated chicken liver parfait, saffron, honey and duqqa

Mains

Local venison, poached apple, beetroot, and a port sauce
Catch of the day with pommes purée, coastal vegetables
and a lemon dill sauce
Stuffed gnocchi, aubergine purée, asparagus cassoulet

Desserts

Salted caramel chocolate tart, pistachio, and marsala
Brown butter parfait, malt caramel and bread ice-cream
Selection of West Country cheeses, homemade chutney and
sourdough crackers

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.
A discretionary service charge of 10% is applied to your bill.