



Lunch Menu

£21 for 2 courses, £26 for 3 courses

Starters

Tuna carpaccio with sweetcorn textures, watercress and sesame

Braised pork cheek with celeriac and chive

Thai scented butternut squash velouté with sesame oil

Mains

Chalk stream trout, Jerusalem artichoke and chicken jus

Slow cooked veal, salt baked swede, shallots and sage

Devon blue tartlette with fig and walnut salad

Desserts

70% dark chocolate mousse with cherry sorbet

Apple and blackberry mousse with apple textures

Local cheese selection, walnuts, celery, quince and crackers

Coffee, tea and petit fours £3.75