

January

‘SPECIAL LUNCH OFFER’

£32 for 3 COURSES +

Free Glass of house wine (125ml) soft drink Or Tea/Coffee

LUNCH MENU

STARTERS

Lightly spiced lentil soup with garlic croutons

Or

Tuna sashimi with Asian leaf salad and soy dressing

Or

**Brixham crab with locally smoked salmon, caper dressing
(£6 supplement on set menu)**

Or

Parma ham with celeriac remoulade salad, balsamic dressing

MAINS

Fillet of Sea bass with Mediterranean vegetables and chorizo

Or

Rump of lamb with winter vegetables and Madeira sauce

Or

**Scallops with sautéed bok choy and shiitake, sesame dressing
(£7 supplement on set menu)**

Or

Loch Duart salmon with an organic spelt and beetroot risotto

DESSERT / CHEESE

Warm apple crumble with Calvados creme Anglaise

Or

Orange creme brûlée with marinated fresh berries

Or

Affogato - vanilla ice cream with warm espresso

Or

Selection of cheeses with apple chutney and biscuits

TEA & COFFEE

Tea, coffee & infusions £4 / Add homemade chocolates + £2

TASTING MENU

5 Courses £70

This menu is a selection of smaller dishes
from our current menu

Seared Tuna, chorizo

Brixham crab, soy dressing

Scallops, lemongrass and ginger

Roast Lamb, Madeira jus

Orange Creme brûlée, raspberry

WINE FLIGHT

5 glasses of wine.

**Each one chosen to accompany your dishes and
compliment the food**

£50

'UPCOMING EVENTS'

COOKERY DEMONSTRATION

Thursday 29th January- 7pm - **'French Classics'**
Bubbly on arrival - demonstration - 3 course meal - £70

Due to the nature of our food preparation and working areas, we are unable to guarantee there are no traces of nuts, shellfish, dairy or any other allergens or any GM products in our food. If you do have any allergies, please let us know and we will do our utmost to avoid these products in your specific dishes