

# 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 choi 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**  
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**Brixham crab, soy dressing**  
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**Scallops, lemongrass and ginger**  
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**Roast Lamb, Madeira jus**  
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**Orange Creme brûlée, raspberry**

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## **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**