

JUNE

'SPECIAL LUNCH OFFER'

£32 for 3 COURSES +

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

LUNCH MENU

STARTERS

Lebanese spiced aubergine with hummus, sesame and hazelnut

Or

Chilled Gazpacho soup with crayfish tails and pesto

Or

Brixham crab with smoked salmon and horseradish, keta caviar

(£6 supplement on set menu)

Or

Crispy duck salad with Asian leaf and soy dressing

MAINS

Fillet of Gurnard with courgette spaghetti and tapenade

Or

Breast of corn fed chicken with Savoy cabbage and pancetta

Or

Pan fried scallops with cucumber and asparagus,

Avruga caviar and Champagne sauce

(£7 supplement on set menu)

Or

Fillet of Sea bass with tomato, red pepper, olive and basil

DESSERT / CHEESE

Marinated Cheddar strawberries with Vodka and black pepper

Or

Passion fruit and ginger creme brûlée with candied orange

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

Crayfish tails, gazpacho

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Crispy Duck, soy dressing

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Scallops, courgette, tapenade

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Lamb rump, pancetta

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Pistachio Creme brûlée

WINE FLIGHT

5 glasses of wine.

Each one chosen to accompany your dishes and
compliment the food

£50

'UPCOMING EVENTS'

Fathers Day - June 21st

Special 3 course Lunch menu Open for lunch from 12-4pm

COOKERY DEMONSTRATION JUNE 25th

'Beef Masterclass' - Demonstration + glass of bubbly

3 courses meal to follow - £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

