

MARCH

'SPECIAL LUNCH OFFER'

£32 for 3 COURSES +

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

LUNCH MENU

STARTERS

Ham hock and sweet potato croquette, truffle sauce

Or

Wild mushroom soup with roasted garlic croutons

Or

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

Or

Crayfish cocktail with chipotle and lime mayonnaise

MAINS

Hake with Mediterranean vegetables, basil oil, tapenade

Or

Roast breast of Duck with root vegetables, red wine jus

Or

Scallops with cucumber and samphire, Champagne sauce
(£7 supplement on set menu)

Or

Gratin Dauphinoise with Winter vegetables, truffle dressing

DESSERT / CHEESE

Poached pear and apple, crumble biscuit, cinnamon ice cream

Or

Orange creme brûlée with marinated fresh raspberries

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

Brixham crab, horseradish

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Ham hock croquette, truffle mayo

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Scallops, samphire, Champagne sauce

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Ox cheek, French Beans, mash

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Orange Creme brûlée, raspberry

WINE FLIGHT

5 glasses of wine.

Each one chosen to accompany your dishes and
compliment the food

£50

'UPCOMING EVENTS'

Mothers Day & Easter Sunday

Special 3 course Lunch menu March 15th & April 5th

Open for lunch from 12-4pm

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

