

***** AUTUMN SET LUNCH MENU *****

Our set menu is available every Wednesday to Saturday 12:00 - 14:00

Please do ask a member of staff for further information & about our festive menu

2 Courses - £18
3 Courses £22

***** STARTERS *****

Bocconcini mozzarella in carrozza
Arabbiata dipping sauce

Griddled Cornish sardines
Caponata, pine nut, raisin

Apricot, ginger and coriander falafel
Roast red pepper and almond pesto

Leek and potato soup
Homemade focaccia, creme fraiche

***** MAIN COURSES *****

Confit duck leg
*Creamed potato, braised red cabbage
red wine gravy*

Doom bar battered Cornish hake
Rustic skinny fries, curry sauce

Vegan puff pastry Homity Pie (vg)
Cashew creamed leek, saffron, potato

Pork schnitzel
*Buttered new potato, wilted spinach
caper and lemon butter sauce*

***** DESSERTS *****

Special dessert of the day
Frangipane, vanilla ice cream

Flavours of black forest gateau (vg)
Raspberry sorbet, candied chocolate

Sticky toffee pudding
*Salted butterscotch sauce
candied ginger ice cream*

If you do have any allergies or intolerances then please do let us know before placing your order. We cannot guarantee the total absence of allergens. A discretionary optional service charge of 10% will be added to your bill.