



SET MENU

2 COURSES £27 / 3 COURSES £32

Starters

Roast Jerusalem Artichoke Soup / Truffle, Super Seeds (gf/vg)

Rabbit & Pistachio Terrine / Capers and Raisin Puree, Grilled Sourdough

Scottish Smoked Salmon / Pickled Shallots, Capers and Lemon (gf)

Mains

Fillet of Brixham Cod / Brown Crab Potato, Champagne Velouté (gf)

Dry Aged Sirloin Steak / Confit Tomato, Green Beans, Peppercorn Sauce (gf)

Portobello Mushroom Kiev / Garlic, Bechamel, Pickled Shallot, Roast Squash & Mushroom consommé (gf)

DESSERTS

Sticky Toffee Pudding / Vanilla Ice Cream

Apple & Raisin Tarte Fine / Mixed Spice Ice Cream & Caramel Sauce (v)

Passion Fruit Posset (v)

SIDES

Truffle Pomme Purée (v/gf) 4.50

Rosemary Salted Fries (vg/gf) 4.50

Orange and Tarragon Glazed Carrots (v/gf) 4.50

Buttered Green Beans (v/gf) 4.50

Braised Red Cabbage (gf) 4.50

Cauliflower Cheese 4.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT.