



Spring/Summer Set Menu

52.00 per person

Starters

Isle of Wight tomatoes, wild garlic pesto, black olive crumb,
sundried tomato tapenade (VG,GF,NF) // 234kcal

Chalk stream trout rillettes, lemon creme fraiche, campaillou (NF) // 369kcal

Sea bass crudo, blood orange dressing, jalapenos, pickled fennel (NF, GF, DF) // 354kcal

Potted spring lamb, cornichons, campaillou (NF) // 633kcal

Mains

Brixam cod, Fowey mussels, braised fennel, mids, nduja butter (NF, GF) // 681kcal

Spiced cauliflower, crushed Jersey royals, broad beans,
peas & wild garlic pesto (VG,GF,NF) // 290kcal

Chicken breast, corn veloute, kohlrabi, fennel & peanut slaw, Jersey royals // 493kcal

Cornish Coast Fish Pie, champ mash, broccoli (NF) // 994kcal

Dessert

Coconut set cream, grilled brown sugar, pineapple, rum & lime syrup (NF,GF) // 612kcal

Chocolate brownie & banana sundae, nut granola (VG) // 950kcal

Frozen mango parfait, passion fruit (NF,GF) // 334kcal

Cheese plate, celery, quince, crispbread (V,NF) (5.00 supplement) // 465Kcal

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

An adults recommended daily allowance is 2000 Kcal. (v) vegetarian, (vg) vegan, (gf) gluten free, (nf) nut free

A discretionary 12.5% service charge will be added to your bill and will be allocated to staff.