## **LUNCH MENU**

1.30pm

**Chicken liver** parfait textures of beetroot – red vein sorrel

3 courses - £45.00 per person

Cornish **crab** warm shellfish bisque – samphire – sea herbs

5 courses graze menu - £55.00 per person

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Please advise of any dietary requirements or allergies when you order

Brixham **cod** cauliflower and cheese – pickled florets

Lunch menu available Tuesday to Friday from noon until

Slow cooked daube of **beef** bbq celeriac – spiced pear – ox tongue

A discretionary 12.5% service charge will be added to your final bill

**Lemon balm** panna cotta Yorkshire rhubarb – vanilla ice cream

Plate of artisan cheeses — crackers (£6.50 supplement or £8.50 per portion, extra course)