

## LUNCH MENU

Sample menu – subject to change

### Salad of heritage tomatoes

sour cream – pink peppercorn – frozen goat's curd

### Cornish mackerel

cucumber – sea herbs – melon

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### Fish du jour

parsley – mijote of St. Austell mussels & Scottish girolles  
wild samphire

### Barbecue fillet of pork

confit pineapple – sage – black pudding – creamed onion

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### Chocolate and cherry delice

malt comb – sour cherry

### Plate of artisan cheeses – crackers

(£8.00 supplement or £10.00 per portion, extra course)

**Please advise of any dietary requirements or allergies when you order**

Menus are entire tables only

**3 courses - £45.00 per person**

**5 courses graze menu - £55.00 per person**

Our wine flight is priced at **£60.00 per person** to accompany  
the **5 course** menu

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