

Seasonal Lunch Menu

Woodland Mushroom Soup, Truffle Oil
(SU) (C) (D)

Set Crab Custard, Pink Grapefruit, Crab Mayo, Focaccia
(G) (E) (D) (F) (CR) (SU) (SO) KCAL 569

Chicken Liver Pâté, Local Fruit Chutney, Sourdough Toast
(G) (E) (D) (SO) (SU) (S) KCAL 442

Roast Loin of Local Pork, Pork & Apricot Seasoning, Cabbage, Devon Apple Cider
(G) (E) (D) (SU) (C) KCAL 601

Breast of Guinea Fowl, Chicken Mousse, Pancetta, Butter Sauce
(G) (E) (D) (SU) (C) KCAL 675

Grilled Scottish Salmon Fillet, Horseradish Creamed Potato, Peas, Chorizo
(F) (D) (SU) (C) KCAL 780

Chestnut Gnocchi, Wild Mushroom Velouté, Rainbow Chard
(G) (D) (SU) (C) KCAL 891

All our main dishes are served with
a Selection of Seasonal Vegetables & Potatoes
(SU) (D) KCAL 328

Steamed Chocolate Sponge, Cherries, Pistachio Ice Cream
(G) (E) (D) (SU) (SO) (N) (P) KCAL 734

Browned Lemon Tart, Honey Chantilly
(G) (E) (D) (SU) KCAL 487

Mango & Malibu Mess
(E) (D) (SU) KCAL 1104

Fresh Fruit Salad
Clotted Cream or Pouring Cream
(D) KCAL 270

Ice Cream & Sorbet Selection
(G) (D) (E) (N) (P) (SO) KCAL 360

2 COURSES £19.95 | 3 COURSES £25.95 Inc Tea & Coffee

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY
(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free

Adults need around 2000 Kcal a day

A vegetarian and vegan menu is also available