

SAMPLE

LUNCH MENU

WOODLAND MUSHROOM SOUP

Truffle Oil

(SU) (C) (D)

SET CRAB CUSTARD KCAL 569

Pink Grapefruit, Crab Mayo, Focaccia

(G) (E) (D) (F) (CR) (SU) (SO)

CHICKEN LIVER PÂTE KCAL 442

Local Fruit Chutney, Sourdough Toast

(G) (E) (D) (SO) (SU) (S)

ROAST LOIN OF LOCAL PORK KCAL 601

Pork & Apricot Seasoning, Cabbage, Devon Apple Cider

(G) (E) (D) (SU) (C)

BREAST OF GUINEA FOWL KCAL 675

Chicken Mousse, Pancetta, Butter Sauce

(G) (E) (D) (SU) (C)

GRILLED SCOTTISH SALMON FILLET KCAL 780

Horseradish Creamed Potato, Peas, Chorizo

(F) (D) (SU) (C)

CHESTNUT GNOCCHI KCAL 891

Wild Mushroom Velouté, Rainbow Chard

(G) (D) (SU) (C)

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

(SU) (D)

STEAMED CHOCOLATE SPONGE KCAL 734

Cherries, Pistachio Ice Cream

(G) (E) (D) (SU) (SO) (N) (P)

BROWNEED LEMON TART KCAL 487

Honey Chantilly

(G) (E) (D) (SU)

MANGO & MALIBU MESS KCAL 1104

(E) (D) (SU)

FRESH FRUIT SALAD KCAL 270

Clotted Cream or Pouring Cream

(D)

ICE CREAM & SORBET SELECTION KCAL 360

(G) (D) (E) (N) (P) (SO)

2 COURSES £22 per person | 3 COURSES £28 per person

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.