

Set Lunch Menu
2 Courses £27

STARTERS

Courgette & basil soup, sheep's yoghurt

New season beetroot, goat's curd, black olives, toasted sourdough, wild shoots

Devon crab, heritage tomatoes, pickled green strawberries, basil

MAINS

Pan-fried cod, turnips, green beans, cod croquette, gooseberry relish

Trecorras Farm kid goat pie, whole grain mustard mash, fennel, goat's curd, gravy

Hazelnut hasselback potatoes, poached duck egg, broad beans, watercress dressing

SIDES £4

Butter beans, coriander, pine nuts

Watermelon, baby spinach, Yorkshire Fettle, mint

Peas & sugar snaps, bacon, gem lettuce, garlic

Sautéed spinach

Watercress mash

Fries, plain or with truffle & parmesan

Set Lunch Menu
3 Courses £31

STARTERS

Courgette & basil soup, sheep's yoghurt

New season beetroot, goat's curd, black olives, toasted sourdough, wild shoots

Devon crab, heritage tomatoes, pickled green strawberries, basil

MAINS

Pan-fried cod, turnips, green beans, cod croquette, gooseberry relish

Trecorras Farm kid goat pie, whole grain mustard mash, fennel, goat's curd, gravy

Hazelnut hasselback potatoes, poached duck egg, broad beans, watercress dressing

SIDES £4

Butter beans, coriander, pine nuts

Watermelon, baby spinach, Yorkshire Fettle, mint

Peas & sugar snaps, bacon, gem lettuce, garlic

Sautéed spinach

Watercress mash

Fries, plain or with truffle & parmesan

PUDDINGS

Strawberry Eton mess

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream

Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet

Set Menu I £39

STARTERS

Watercress & spinach soup, hay cream

New season beetroot, goat's curd, black olives, sourdough, wild shoots

Juniper cured beef, crispy bone marrow, nasturtiums & tarragon

MAINS

Pan-fried fillet of hake, mussels, spinach, runner beans Guinness cream

Castlemead chicken, Pink Fir potatoes, baby artichokes, chervil sauce, onion ash

Watercress dumplings, minted peas, grilled baby gem, black garlic

PUDDINGS

Strawberry Eton mess

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream

Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet

Set Menu 2 £46

STARTERS

Watercress & spinach soup, hay cream

New season beetroot, goat's curd, black olives, sourdough, wild shoots

Juniper cured beef, crispy bone marrow, nasturtiums & tarragon

Lyme Bay mackerel tartare, cucumber gazpacho, smoked honey, borage flowers

MAINS

Pan-fried fillet of hake, mussels, spinach, runner beans, Guinness sauce

Millers of Speyside beef sirloin, aubergines, watercress, bone marrow Hollandaise

Castlemead chicken, Pink Fir potatoes, baby artichokes, chervil sauce, onion ash

Watercress dumplings, minted peas, grilled baby gem, black garlic

PUDDINGS

Strawberry Eton mess

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream

Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet

Sunday Set Menu £38

STARTERS

Courgette & basil soup, sheep's yoghurt

New season beetroot, goat's curd, black olives, toasted sourdough, wild shoots

Devon crab, heritage tomatoes, pickled green strawberries, basil

MAINS

Millers of Speyside dry-aged beef sirloin

Norfolk Horn lamb

Middle White pork

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Strawberry Eton mess

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream

Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet