JULY LUNCH SET MENU

Served Monday - Friday from 12.00-15.00 Available for parties of up to nine guests Two courses 29.00 | Three courses 34.00

STARTERS

Mushroom & wild garlic velouté (Vg)

Potted rabbit, radish, cornichons, toasted potato & rosemary sourdough

Sardine tarte fine, herb salad

Asparagus, egg, shallot & chervil, hollandaise sauce (V)

MAINS

Roasted broccoli & tabbouleh, lemon, chilli & garlic (Vg)

Pan fried sea bass, pak choi, lemongrass & coriander sauce

Chicken schnitzel, spring slaw, fried egg, herb vinaigrette

Grilled pork neck, dill crushed potato, braised turnip, pork jus (£4 supplement)

SIDES

Skinny fries, herb salt 6.50

Fine beans, shallots & garlic 6.00

Mixed bitter leaf salad, blue cheese dressing 6.00

Buttered new potatoes 6.00

DESSERT

Sticky toffee pudding, salted caramel ice cream

Raspberry & chocolate opera cake, raspberry sorbet

Banoffee cheesecake, banana ice cream

Cornish Yarg, pickled walnut, Granny Smith apple, oatcakes (£4 supplement)