



Lunch - 2 courses £34.50 / 3 courses £39.50

Starters

CORNISH CHICKEN & BLACK PUDDING TERRINE (G,SD,E,MU)

Pickled wild mushrooms, tarragon mayonnaise

MERCER PRAWN COCKTAIL (C,E,SD,MU)

Marie Rose sauce, melon, avocado, cucumber & baby gem salad

SMOKED BURRATA & HERITAGE TOMATOES (SD,D,G)

Pickled shallot, crispy onion, Wild garlic oil

Mains

HERONS FARM 21 DAY AGED RUMP STEAK (SD,MU,D)

Triple cooked chips, mixed leaf salad, bearnaise sauce

CORNISH SEA TROUT (F,SD)

Crushed Jersey potatoes, asparagus, peas, caviar sauce

SPICED CAULIFLOWER STEAK (D,SE)

Caramelized, pickled, couscous cauliflower, candy walnut, curry oil, coriander cress

Dessert

CHOCOLATE & CHERRY SLICE, CHERRY SORBET & CRUMBLE (VEGAN - S)

ENGLISH STAWBERRY TART & PISTACHIO ICE CREAM (G,N,D)

BRITISH CHEESE PLATE & house chutney (G,D,SD)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information.

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team.

Prices are inclusive of VAT