



2 COURSE £35 / 3 COURSE £37.50

Monday to Sunday up to 8 guests - 12noon to 4.30pm

STARTERS

CHERRY TOMATO GAZPACHO

Heritage tomatoes, Kalamata olives, basil, cucumber & Focaccia crouton (SD,G)

MERCER PRAWN COCKTAIL

Mary rose sauce, baby gem, avocado, seeded cracker (SE,G,E,MU,M)

CORNISH RED HEN CHICKEN TERRINE

Balsamic pickled onions, Pommery mustard & mini bread loaf (SD,MU,E,G,M)

MAINS

PARMESAN CRUSTED CORNISH RED HEN CHICKEN CEASAR

Charred Hispi cabbage, bacon crumb, anchovy dressing & Parmesan (SD,MU,M,G,F)

LOCH DUART SALMON FISHCAKE

Buttered spring greens, white wine velouté, tartare sauce & caviar (F,G,E,M,SD,MU,C)

BBQ COURGETTE

Romesco sauce, pickled chillies, quinoa salad, pistachio Dukka (S,N,SD,SE - VEGAN)

DESSERTS

BLACK FOREST GATEAU

Vanilla soft serve, chocolate brownie, cherries & cherry compote (M,E, G,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) 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