

LUNCH MENU



STARTERS

"Duck Kiev", Garlic and Miso Butter, Spring Onion, Chilli and Coriander Dressing, Five Spice sauce.

Crispy Pigs Cheek with, Prawn Ravioli, Chinese five spice sauce and Tarragon oil.

Dressed Comber Crab with Chilli, Lime and Apple, Sweetcorn Puree and Crispy Flat Breads.

English Pea and Ham Hock Soup, Homemade Cheddar and Onion Bread.

Chicken Liver and Smoked Bacon Pate, Tomato and Chorizo Jam, Toasted Homemade Brioche.

Petit Camembert, Baked in a box with Garlic and Walnut Pesto, Rosemary and Garlic Focaccia.

Variations of english Heritage Tomatoes with, Black Olive, Goats curd and olive Oil.

Extra Sage and Onion Bread / Rosemary and Garlic Focaccia.

MAINS

Pave of Lamb, with English peas and beans, Wild Mushrooms, baby Leek, Parmesan and Mint.

Fish Du Jour (fish of the day) with a Shellfish Bisque Sauce, Yellow Courgettes Sea Herbs and Tarragon Oil.

12 hour Braised Belly of Pork and roasted Cornish Scallops, with Cauliflower, Black Pudding and Apple.

Corn fed Chicken, with a Chorizo and White Bean cassoulet, Smoked paprika, Heritage tomatoes and Coriander.

English Pea Risotto, with a variation of Mushrooms fricassee of Summer Vegetables, Parmesan and Mint.

Sourdough Battered Atlantic Cod, Crushed Garden Peas, Tartare Sauce and Triple Cooked Chips.

Dry aged Beef Burger, Chorizo jam, Cheddar, Bacon, Onion ring, Homemade Pickles and Triple cooked chips.

All mains are served with complimentary Vegetables and Potato du Jour, unless otherwise stated()*.

SANDWICHES AND BAPS

Steak Sandwich Dijon Mustard Mayonnaise, Fried Onions and Watercress.

Chicken Katsu Bap Curried Mayonnaise, Gem Lettuce and Tomato.

BLT Smoked streaky Bacon, Gem Lettuce, Tomato and Mayonnaise.

Brie and Bacon Smoked streaky Bacon, Cornish Brie and Chorizo Jam.

Taw Valley Cheddar Onion and Apple Jam, Watercress.

Homemade Fish Finger Bap Crushed Garden Peas, Tartare Sauce and Gem Lettuce.

Club Sandwich, Chicken, Bacon, Egg, Cheese, Homemade Pickles, Mayonnaise and gem Lettuce.

