

SET LUNCH MENU

(SERVED MONDAY - SATURDAY 12 - 2.30PM)

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Roast cauliflower soup, crispy garlic & homemade bread

Ham hock & parsley terrine, smoked celeriac, hazelnut, apple & shallots

Smoked mackerel & horseradish pate, cucumber, beetroot & croutes

St. Austell moules mariniere

Baked Somerset camembert, confit garlic, burnt apple & pear chutney, breads (to share)

Dorset charcuterie, gherkins, sun blushed tomatoes, olives & breads

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Beef, Pancetta & mushroom pie, fondant potato

Battered haddock, triple cooked chips, crushed peas & tartar

Toulouse sausages, pommes puree & Lyonnaise onion gravy

Fossil farm 28-day aged 8oz Sirloin steak frites & peppercorn sauce (+£6)

Butterflied Lyme Bay mackerel, caper butter, fries, fennel & cucumber salad

Fossil farm Aberdeen Angus burger, smoked bacon, double Gloucester, pickled cucumber, sesame mayo, Koffman fries & slaw

Jerusalem artichoke risotto, goats' curd, beetroot & salsa verde

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Sticky toffee pudding, caramel & espresso sauce, Baboo hazelnut ice cream

Apple, pear & raisin crumble, Baboo vanilla ice cream

Pear parfait, Amaretto pears & toffee apple puree

Affogato, espresso, coffee ice cream & cantucci

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2/3 courses £23 / £28 (Per Person)

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A 10% discretionary service charge will be added to your bill. Thank you!!

Please inform a member of the team of any intolerances/allergies