Saturday Lunch Menu

2-courses £45.00 3-courses £60.00

SNACKS

OUR BREAD Hendo's butter

To Start...

HAND DIVED ORKNEY SCALLOP Elderflower and fennel foam, Fennel Sauerkraut, scallop roe parfait. (£5.00 Supplement)

CHARRED CORNISH MACKEREL jalapeno & green tomato gel, green strawberries, buttermilk & siracha granita, coriander

COURGETTE FLOWER ricotta stuffed tempura courgette flower & courgette & basil broth

"HOT POCKET"

Crispy ham hock, Black Cow cheddar mousse, tomato chutney, Iberico ham

To Follow...

CORNISH SEA BASS BBQ white asparagus, saffron potatoes, smoked butter and nage sauce, Isle of Wight tomatoes

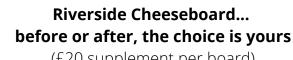
PACKINGTON FARM CHICKEN chicken fat focaccia, harissa leeks, confit garlic mayonnaise & caramelised leeks

LEMON & RICOTTA DUMPLINGS braised fennel, broad beans, burnt lemon, sorrel beurre blanc

CREEDY CARVER DUCK
Fermented Honey, Baby Beetroots, Duck
Leg and Cherry Bonbon, Fermented Cherry
BBQ glaze, Lapsang Souchong Sauce
(£5.00 Supplement)

SIDE - £5.00

Cavolo Nero, sprouting broccoli & peas



(£20 supplement per board)
Tunworth, Godminster Black Truffle Cheddar,
Dovedale Blue & Golden Cross Goats Cheese
with homemade crackers & our chutney

To Finish...

AMALFI LEMON POSSET fennel pollen meringue & raspberry ice cream

BULLION CHOCOLATE caramelised banana, chocolate crumb & banana Ice cream

WHITE CHOCOLATE & STRAWBERRY
Wild strawberry gel, Lemon Verbena Ice Cream, Long Pepper
Tuille, English Strawberries & Rapeseed Crumble

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO ALL FOOD & DRINK

