

**Fresh Lobster & Whole Dover
Sole Available by Advanced
Pre-Order**
(Subject to Seasonality)

Bread

White Cob & Admiral Ale Soda Bread (v)

Local Butter & Chives

To Start

Hand Picked Cornish Crab

Cornish Crab Claw Risotto, Blood Orange, Tarragon & Leek 8.5

Wild Fungi (v)

King Oyster, Wild Mushrooms, Purée, Sage, Hazelnuts, Parmesan & Goats Cheese 7.5

Sea Scallop

Cauliflower Purée, Burnt Bramley Apple, 36 Hour Braised Pork Leg & Crispy Skin 9.5

Shellfish Chowder

Curry Spiced Miso Soup, Mussels, Scallop, King Prawn & Seared Plaice 8

Thai Fish Cakes

Cucumber Yoghurt, Vermicelli, Roast Red Pepper, Peanut Satay & Sweet Chilli 7.5

Moules Marinière

Exmouth Mussels, White Wine, Apple, Braised Leeks, Garlic & Cream 7.5
(or as a main with fresh Bread or Chips 14.5)

Main Course

Pan Seared Brill

Seared Scallop, Honey Roast Parsnip, Buttered Kale, Golden Raisin & Brown Butter 21

Curry Spiced Monkfish

King Prawn, Carrot, Lentil Dahl, Spinach, Shredded Savoy & Cumin Pickled Carrot 20

Gilt Head Sea Bream

Wild Mushrooms, Celeriac Risotto, Charred Leeks, Truffled Scallop & Lobster Bisque 19

Roast Cauliflower (v)

Tenderstem Broccoli, Coriander Pesto, Pine Nut, Spiced Chickpea & Kale Ragout 17

Roast Creedy Carver Duck

Breast, Confit Leg, Fondant Potato, Red Cabbage, Confit Artichoke, Hoisin & Plum Jus 23

Champagne Battered Sea Bass

Double Cooked Chips, Crushed Garden Peas, Balsamic Reduction & Tartar Sauce 17.5

Set Lunch Menu

To Start

Crispy Pollack, Crispy Onions &
Curried Lentil Dahl

Chicken Liver & Armagnac
Parfait, Golden Raisin, Ale Toast

Steamed Mussels, White Wine,
Tomato & Parsley

Parsnip Soup, Burnt Apple &
Coriander (v)

Main Course

Peroni Battered Haddock,
Mushy Peas, Chips & Tartar

Braised Duck Leg, Savoy
Cabbage & New Potatoes

Cod Loin, Kale & Curry Spiced
Mussel Chowder

Confit Artichoke, Mushroom &
Truffle Risotto, Pine Nuts (v)

Pudding

Chocolate Ganache, Lime Curd &
Vanilla Ice Cream

Affogato – Vanilla Ice Cream,
Roast Hazelnuts & Espresso

Blood Orange Posset &
Honeycomb Ice Cream

Pink Champagne Rhubarb
Crumble & Nut Crumble

1 Course 13

2 Course 18

3 Course 22

Available Lunch only

Food Allergies & Intolerances - Please speak to our staff if you would like to know more about our ingredients
Parties of 8 or more will be subject to a discretionary 10% Service Charge