



EVENING SET MENU

2 Courses 20.00 | 3 Courses 25.00

Monday – Thursday from 6.30 pm

Butternut squash, chilli & coconut soup
minted yoghurt chilli jam crusty bread [V]

Pressed chicken & black pudding
beer-pickled onions toasted corn mayonnaise sourdough

Crumbed dill-cured Cornish mackerel
warm potato salad horseradish beetroot



Sautéed chickpea polenta [Vegan]
spiced beetroot & coconut quinoa whipped coconut yoghurt

Confit leg of Loomswood Farm duck
red cabbage sauerkraut creamed potatoes maple-cured bacon

Pavé of Cornish cod
*caramelised parsnip purée white beans cavolo nero
burnt sage butter*



Sticky toffee & date pudding
vanilla ice cream honeycomb butterscotch sauce

Duo of Sorbets
apricot blackcurrant coconut

Duo of Ice Creams
pistachio chocolate swirl vanilla

Affogato al caffè
espresso coffee vanilla ice cream hazelnut raisin biscotti

Duo of British artisan cheeses, fruit chutney & biscuits
*Beauvale Blue, past. cow's milk, Notts
Hafod Organic Cheddar, unpast. cow's milk, West Wales*

Come and try our great value
LUNCHTIME MENUS!

2 Courses 15.00 | 3 Courses 20.00
Monday – Saturday Lunch