



Lunch

£32 for 2 courses, £39 for 3 courses

To whet your appetite....

Artisan breads and salted butter
Choice of our spring-well bottled still or sparkling water

Starters

River Exe mussels, Devon red cider, blue cheese, clotted cream
Aerated goat's cheese, pickled and candy beetroot, hazelnut, parsley
Wild mushroom and chicken boudin, velouté, pea shoots

Mains

Roasted chicken breast, pomme purée, sweetcorn, king oyster mushroom
Catch of the day, new potatoes, coastal vegetables, white wine sauce
Butternut risotto courgette, dukkah, parsley

Desserts

White chocolate crème brûlée, champagne jelly, roasted plums,
black berry
Warm chocolate tart, spiced cherry sauce, mascarpone ice cream
Selection of West Country cheeses, homemade chutney,
sourdough crackers

Coffee and teas, £4.00 per person

Please note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.
A discretionary service charge of 10% is applied to your bill.