

Spring Lunch Menu

Starters

Pan Seared Roe on Scallops, pea purée, crispy pancetta, wild garlic pesto £15.50 d.f/g.f*

Lamb, Apricot and Rose Harissa Croquette, preserved lemon and mint tartare sauce £13.50 d.f/g.f*

Grilled Goats Cheese, beetroot, pickled asparagus, pinenuts and sourdough crumb £12.50 d.f/g.f*

Artichoke and Butterbean Dip, sundried tomatoes and toasted flatbread £10.50 vg/g.f*

Main Courses

Spring Green Vegetables Risotto, goats' cheese, lemon and truffle oil £21 vg/g.f*

Ale Battered Brixham Fish and Rustic Cut Chips, crushed peas and tartare sauce £21 d.f/g.f*

Catch of the Day, crispy smash new potatoes, seasonal vegetables, warm tartare sauce, wild garlic oil £27 d.f/gf*

River Fowey Mussels, leek, smoked bacon and cider cream sauce, toasted sourdough £24 df/gf*

Parmesan and Truffle Loaded Fries, 4oz bavette steak, peppercorn sauce £17

Sandwiches

Ale Battered Fish Fingers, tartare sauce £12.50

Artichoke and Butterbean Hummus, sundried tomato, beetroot and wild garlic open sourdough bloomer £11

Smoked Salmon, lemon mayonnaise, cucumber £12.50

Pan Roasted Steak and Caramelised Onion Roll, rocket £13

Desserts

Chocolate and Guinness Cake, black treacle toffee sauce, honeycomb ice cream £9.50

Elderflower and Vanilla Pannacotta, poached rhubarb, ginger crumb £9.50 g.f*

Lemon and Lavender Posset, blueberry compote, lavender biscuit £9.50 gf*

Rhubarb, Cherry and Almond Crumble, cherry ice cream £9.50 gf/df/vg*