

# **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\*