

## Lunch Menu

2 Courses £14.95

3 Courses £16.95

### Starters

**Prawn Wontons** *in a Japanese Dashi broth*

**Soft Boiled Scotch Egg** *with piccalilli*

**Pork & Apple Terrine** *with crostini, Devon chutney*

**Soup of the Day** *with rustic bread*

### Main course

**Lemon & Garlic Chicken**

*creamed leeks, potato rosti & rainbow chard*

**Brixham Plaice**

*almond and parsley butter, tender stem broccoli, roasted new potatoes*

**Pearl Barley Risotto**

*roasted heritage squash, goats cheese*

**7oz Bavette Steak**

*chargrilled served pink, skin on fries, garlic & herb butter (£3 supplement)*

### Desserts

**Vanilla Crème Brulee** *with shortbread*

**Sticky Toffee and Walnut Pudding** *with vanilla ice cream*

**Chocolate Brownie** *hazelnut praline & cherry sorbet*

**Trio of Ice-Cream or Sorbets**

*Vanilla, stem ginger, chocolate, raspberry sorbet, cherry sorbet, lemon sorbet*

*Please ask your server regarding allergen information*

# Open Sandwiches

## **Steak & Brie** £9.95

*Tender chargrilled bavette steak strips, melted brie & caramelised Devon chutney*

## **Wild Mushrooms** £6.95 (V)

*Chestnut, Oyster & Shiitake in a mushroom infused cream sauce*

## **Cornish Cured Meats** £7.95

*Chorizo, Cider & seaweed Salami and Coppa with crème fraiche, Cornish olives and pickles*

## **Spicy Kimchi** £6.95

*A classic Korean slaw made with cabbage, carrots, spring onion, coriander & chillies*

*All served on a toasted sliced bloomer*

*Add seasoned skin on fries £2*

## Lunch Time Offer

*Available 12pm till 3pm Wednesday – Saturday*

*Your choice of open sandwich with a tea or coffee and a slice of cake £12*

*(Steak & Brie £2 supplement)*