



LUNCH MENU

{ STARTERS }

- Grilled English Asparagus** £6.95
With poached egg and truffle oil hollandaise.
- Rabbit & Shiitake Mushroom Terrine** £7.50
Served with home-made rhubarb chutney.
- Goat's Cheese Ravioli** £7.95
With golden raisin purée and almond beurre noisette.
- Ceviche of Scottish Salmon and Pink Grapefruit** .. £7.95
With chilli, lime & coriander dressing.
- Fresh Tuna Tartare** £8.45
With avocado, spring onion, toasted sesame seeds and a light lime & chilli dressing.
- Foie Gras Parfait** £9.75
Served with toasted brioche and grape jelly.
- Fresh Cornish White Crab** £10.75
With mango, soft herbs and cherry tomato sauce.
- Seared Scallops** £12.95
With pea & tarragon purée, crispy pancetta and pea shoots.



{ SALADS }

- Giant Couscous** £9.50
With fine green beans, radish and pistachios with mint & rosemary dressing.
- Chicken Caesar** [Vegetarian £7.50] £11.75
Made with Cos lettuce, shaved parmesan, anchovies and dressing.
- English Smoked Trout** £12.95
With pomelo, cucumber, crispy shallots and soy & sesame dressing.
- Grilled Tuna Niçoise** £14.95
With Jersey Royal potatoes, French green beans, kalamata olives, cherry tomatoes, egg and a light French dressing.



{ PASTA }

- Pea and Shallot Tortellini** £11.25
With julienne of mangetout, roasted pine nuts and a micro herb salad.
- Scottish Rope Grown Mussels and Cockles Linguine** £12.50
With soft herb & lemon white wine sauce.



{ SANDWICHES }

- Plum Tomato & Roasted Red Pepper Bruschetta** £7.50
Served on toasted ciabatta.
- Club Sandwich** £10.75
With grilled chicken, bacon, plum tomatoes and salad leaves.

{ MEAT }

Corn-Fed Chicken Breast	£12.75
<i>With a cassoulet of chorizo, broad beans and spring onion with tarragon cream jus.</i>	
Walnut Coated English Pork Fillet	£13.50
<i>With pan fried black pudding, apple compote and Somerset cider jus.</i>	
Roasted Duck Breast	£14.75
<i>With pak choi and sweet mandarin sauce.</i>	
English Four Bone Rack of Lamb	£22.50
<i>With almond purée and rosemary red wine jus.</i>	

{ JACK O'SHEA BEEF }

All of our steaks are made from Irish Black Angus beef from world-famous, award-winning butcher, Jack O'Shea.

Jack's free range cattle are fed on a diet of grass and local grains, including whisky brewer's grain, barley and oats, which have been specially formulated by one of the world's leading animal nutritionists.

Every steak has been hung for 28-45 days to ensure they are succulent, full of flavour and marbled to perfection.

6^{oz} FILLET STEAK	£24.00
<i>[Served with chips and your choice of sauce: red wine jus, béarnaise or peppercorn.]</i>	
7^{oz} SIRLOIN STEAK	£18.00
<i>[Served with chips and your choice of sauce: red wine jus, béarnaise or peppercorn.]</i>	
10^{oz} RIB EYE STEAK	£22.50
<i>[Served with chips and your choice of sauce: red wine jus, béarnaise or peppercorn.]</i>	
8^{oz} BEEF BURGER	£13.50
<i>[Served with chips.]</i>	

{ FISH }

Home-made Salmon Fishcakes	£10.75
<i>Served with tartare sauce.</i>	
Cornish Mackerel	£11.25
<i>With gooseberry purée and English mustard dressing.</i>	
Roasted Scottish Salmon Fillet	£14.00
<i>Filled with crayfish, cucumber and dill in a light white wine velouté.</i>	
Torbay Sole	£18.00
<i>Fried with lemon, parsley and brown shrimp butter.</i>	
Pan Seared Scottish Halibut	£24.00
<i>In a clam sauce with wilted baby spinach.</i>	

{ SIDES }

Jersey Royal Potatoes	£3.50	Creamy Potato Mash	£3.50
<i>With olive oil and sea salt.</i>		Wilted Spinach Leaves	£3.50
Rocket Salad	£3.50	Hand Cut Chips	£3.50
<i>With balsamic dressing and parmesan shavings.</i>		Steamed Broccoli	£3.50
Fine Green Beans	£3.50	Summer Leaf Salad	£3.50
<i>With sautéed shallots.</i>			

Please note, a 12.5% discretionary service charge will be added to your bill.