



A La Carte Lunch Menu

2 course menu £16.00

3 course menu £19.50

Starters

Salad of summer vegetables, orange miso and toasted seeds

Seasonal soup of the day

Grilled Cornish mackerel, fine potato salad and horseradish beignets

Pressed terrine of spare rib with pickled vegetables, sesame dressing

Mains

Panfried potato gnocchi, tomato and goat's cheese, parmesan velouté

Breast of guinea fowl with fondant potato with Eades farm corn and rainbow chard

Tranche of Loch Duart salmon with bok choy and courgette ribbons

Panfried calves liver, champ potato, tarragon, tomato and crisp vegetables

Puddings

Muscat and gooseberry charlotte with its own sorbet

Valrhona dark chocolate fondant, cherries and pistachio ice cream

Westcountry cheese plate, chutney and grapes

Selection of homemade ice cream and sorbet

A selection of Fresh Brewed Leaf Teas or Coffee £4.25

Guests are welcome to smoke in the hotel gardens. Prices are inclusive of VAT. Please note that we add 10% gratuity to every bill. 100% of tips are given and shared with the team in the kitchen and the restaurant. If you would like the gratuity removed please advise the waiter who will be happy to do so. A 2% handling charge to American Express transactions