



A La Carte Lunch Menu

2 course menu £16.00

3 course menu £19.50

Starters

Salad of young vegetables, orange miso and toasted pumpkin seeds

Seasonal soup of the day

Risotto of pea and broad beans, pea and marjoram veloute, gorgonzola cheese

Grilled fillet of Newlyn mackerel, split green peas and vino cotto

Mains

Panfried potato gnocchi, tomato fondue and parmesan veloute

Roast poussin with young vegetables and potato fondant

Whole Brixham plaice with Jersey royals and garlic butter

Harissa spiced rump and belly of Downlands lamb, bulgar wheat salad

Puddings

Caramel mousse, peanut butter ice cream and honeycomb

Valrhona dark chocolate fondant, pistachio and cherries

Westcountry cheese plate, chutney and grapes

Selection of homemade ice cream and sorbet

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