



LUNCH MENU

2 courses £26 / 3 courses £32

STARTERS

Whipped ricotta with roasted cherry tomatoes and margoram

Dorset crab bisque, croutons, tomato butter

Grilled lamb skewer with cucumber, yogurt and mint

MAINS

Grilled spring onions, baby gem, za'atar, tahini

Baked sea trout, broad beans, sea asparagus, lemon and herbs

Thin sliced roast beef, IOW tomatoes, pine nuts, basil, parmesan

SIDES £5

Buttered greens

Dressed spring vegetable salad

Potato salad

Minted Cornish new potatoes

DESSERTS

Greek yogurt panna cotta, honeyed apricots, toasted pistachios

Glazed lemon tart, raspberry and elderflower sorbet

Two scoops of homemade ice creams and sorbets

Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens



LIGHT LUNCH

Soup of the day, baguette, butter	9.00
Crudit�, herb vinaigrette, baguette	12.00
Duck egg Caesar salad (Add roast chalk stream trout or crispy duck leg �12)	14.00
Crab bisque, baguette, tomato butter	16.00
Fish of the day, salad Ni�oise (Dependent on market price)	Ask server
Pappardelle with venison sausage ragout	16.00
Croque monsieur (Convert to a 'Croque madame' with a fried duck egg �3)	12.00
Selection of 4 regional cheeses, chutney, bread	15.00



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