

# SET MENU

Two courses £25 - Three Courses £30

## Starters

Fowey Mussels & Crusty Bread  
Somersby cider, bacon [G,Mo,M,SD]

Roasted Beetroot Salad  
spring leaves, tarragon labneh, za`atar dressing [SD,M,S]

Soft Shell Crab & Chilli Tomato Jam  
chopped gem lettuce & lime [Cr,G,So,S,SD]

## Mains

Chicken Milanese & Black Truffle Oil  
creamed spinach, organic hen's egg [G,E,M]

Cauliflower Steak (ve)  
beetroot hummus, fennel & pomegranate [SD,S]

Teriyaki-Glazed Salmon Poke Bowl  
coconut rice, toasted seeds, cucumber,  
edamame beans, red cabbage & crispy kale [G,So,SD,F]

## Pudding

Tiramisu  
[M,G,SD,E,So]

Crème Brûlée Cheesecake  
raspberry & lime pearls, cassis sorbet [S,G]

A selection of British Cheese  
chutney & house crackers [E,M,SD,G]



All prices include VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances.  
We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,  
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

