

MARCH/APRIL SPECIAL MENU 3 COURSE SET MENU

Only £29.95

STARTERS

Classic minestrone soup £7.95 (V, DF)

Parsley oil, croutons

Tom Yum Mussels £9.25 (DF)

Hot sour broth, fresh coriander, spring onion, chilli, crunchy sesame prawn toast

Potted shrimp £8.25

Spiced butter, toasted sourdough, charcoal infused mayo

Bush spice baby rack of ribs £8.95 (GF, DF)

Winter slaw

Soba noodles £7.95 (VG, GF, DF)

Cucumber, ginger and roasted chilli oil

Helford Blue, candied walnut and chicory salad £8.45 (V, GF)

Walnut oil

MAINS

Trevaskis surf and turf £22.95 (GF)

8oz South Devon breed rump steak, king prawns, garlic butter

Free range chicken breast wrapped in homecured, rare breed bacon £22.95 (GF, DF)

Garlic, chorizo, tomato and basil sauce, spinach, baby potatoes

Duo of lamb £26.95 (GF)

Baby rack of lamb, shepherd's pie, purple sprouting broccoli, minted jus

South Devon Breed beef short rib £22.95 (GF, DF)

Beef bourguignon, roasted root vegetables

Rare breed British Lop Pork rib eye £23.95 (GF)

Potato rosti, sweetheart cabbage, maple roasted carrots, apple sauce

Baked hake fillet parcel £22.95 (GF, DF)

Ginger, garlic, chilli, lime, pak choi, jasmine rice

Mushroom and Leek Risotto £20.95 (VG, GF)

Toasted pine nuts and basil oil

DESSERTS

Your choice from our dessert counter!

Certain dishes can be served gluten free or dairy free on request. Just Ask!

V - Vegetarian

Mon - Sat

11.45am - 3pm

and from 5.45pm

VG - Vegan

GF - Prepared without gluten containing ingredients but in an environment that contains gluten

DF - Prepared without dairy containing ingredients but in an environment that contains dairy