



**Sunday 2<sup>nd</sup> May**

**Two courses - 28**

**Three courses - 35**

**Padron peppers** - chipotle chilli - 4.5      **Chorizo** - blossom honey - 5  
**Roasted garlic hummus** – rose harissa – 6      **Nocellara del Belice olives** – 4  
**Bicycle bakery bread** – whipped butter, smoked salt - 4.5

**Carrot and coriander soup** – yoghurt, pistachio dukkah

**Citrus cured Loch Duart salmon** – crème fraiche, dill, horseradish

**Creedy Carver chicken liver parfait** – orchard chutney, clotted cream brioche

**Isle of Wight Heritage tomatoes** – Buffalo ricotta, almond, tomato dashi

**Paignton Harbour crab** – kohlrabi, Pink Lady, royal Siberian caviar (£7.50 supplement)

**Roast sirloin of Shorthorn beef** - beef fat roast potatoes, Yorkshire pudding, red wine gravy

**Roast Cotswold chicken** - beef fat roast potatoes, Yorkshire pudding, red wine gravy

**Roast Brixham cod** – Shetland Isle mussels, sprouting broccoli, Charlotte potatoes

**Pea risotto** – mascarpone, Wye Valley asparagus, toasted hazelnut

**Tanner's beer battered fish and chips** – crushed peas, lemon, tartare sauce

**Sticky toffee sundae**

**Bramley apple crumble** – clotted cream

**Ice cream and sorbets**

**Madagascan vanilla crème brûlée**

**Selection of British cheeses** (£3 supplement)

**Dark chocolate and almond torte** – salted caramel ice cream

**IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING**

Please ask a member of staff for our vegetarian and vegan menu if required.

Please note a discretionary service charge of 12.5% will be added to the final bill

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.