



Lunch Menu

2-COURSE 25

3-COURSE 28

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

Smoked ham hock terrine – piccalilli, watercress, toasted sourdough

Isle of Wight tomatoes – Buffalo ricotta, almond, basil, tomato dashi

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

Roast Brixham cod – brandade, cauliflower, sea purslane

Middle white pork – Bramley apple, sprouting broccoli, gem lettuce

Pea risotto – mascarpone, Wye Valley asparagus, wild garlic, hazelnut

Braised featherblade – rosti, hispi cabbage, onion, tarragon

Day Boat turbot – spinach, fennel, bouillabaisse sauce (£12 supplement)

Sticky toffee pudding – toffee sauce, vanilla ice cream

Madagascan vanilla crème brûlée

Ice cream and sorbets

Selection of British cheeses (£3 supplement)

Dark chocolate delice – cocoa nib, milk sorbet

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

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.



Straight from our Big Green Egg with your choice of sauce & starch...

Cut		Sauce	Starch
Ribeye 225g	30	peppercorn	triple cooked chips
Fillet 225g	37	blue cheese	skinny fries
Chateaubriand 550g	85	roasted garlic & parsley butter	creamed potato
		Café de Paris butter	new potatoes

Triple cooked chips- 4.5

Baby gem salad – ranch, mint, dill, aged parmesan 4.5

Green beans – almond and wild garlic butter 4.5

Cauliflower gratin – 4.50

Tanners’ beer battered fish and chips – crushed peas, lemon, tartare sauce 15.95

Kentish Hare steak burger – smoked bacon, cheddar, pickles, KH sauce, fries 15.95

Ranch salad – barbecued chicken, radish, dill, mint, aged parmesan 11.95

Chickpea and beetroot burger – fennel slaw, avocado, fries 12.95

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