



## **Lunch Menu**

### **2-COURSE 28**

### **3-COURSE 35**

**Nocellara del Belice and Kalamata olives** - 5

**Roasted garlic hummus** - rose harissa, flatbread - 8

**Rosemary focaccia** - Estate Dairy butter - 6.5

**Padron peppers** - smoked sea salt - 7.5

**Beal's Farm Mangalitsa charcuterie** - 10

**Fish croquettes** - smoked paprika aioli - 8

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**Roasted carrot soup** - chimichurri

**Ham hock terrine** - celeriac remoulade, apple, toasted sourdough

**Sicilian blood orange** - ricotta, bitter leaves, truffled honey, walnut

**Line caught mackerel Fillet** - beetroot, horseradish, crème fraiche

**South Coast crab** - Nashi pear, almond, coriander (£12 supplement)

**Chart Farm Sika deer faggot** - cavolo nero, wild mushrooms, green peppercorn

**Middle White pork** - parsnip, kale, hazelnut

**Delica pumpkin risotto** - pumpkin seeds, ricotta, sage

**Cornish cod** - cauliflower, three- cornered leek, caper brown butter

**Southcoast hake** - sprouting broccoli, King Oyster, Champagne butter sauce (£8 supplement)

**Dark chocolate delice** - salted caramel ice cream

**Vanilla panna cotta** - poached pear

**Crème Brûlée** - chocolate and peanut butter cookie

**Selection of British cheeses**

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

**Ice cream and sorbets**

**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**

**Beef supplied from the award-winning Philip Warren butchers Launceston**

**225g ribeye - 39**

**225g fillet - 46**

**700g Côte de boeuf - 90**

Peppercorn - blue cheese - roasted garlic & parsley

Triple cooked chips - fries - creamed potato - new potatoes

## **Sides**

**Cauliflower and broccoli gratin - 6.5**

**Baked heritage carrots** - Masala spice, coriander - 6.5

**Roasted Hispi cabbage** - white miso, crispy chilli - 6.5

**Caesar salad** - gem lettuce, anchovy, aged Parmesan - 7

## **Bar Menu**

<b>Caesar salad</b> - barbecued chicken, gem lettuce, anchovy, aged Parmesan	15.5
<b>Tanners' beer battered fish and chips</b> - crushed peas, lemon, tartare sauce	18.5
<b>Plant burger</b> - garlic aioli, cheddar, pickles, fries	17.5
<b>Steak burger</b> - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
<b>Buttermilk chicken burger</b> - house kimchi, Gochujang mayo, fries	17.5

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