



Lunch Menu

Selection of breads and butters (£5.00 supplement)

Starters

Roast butternut squash soup, soy toasted pumpkin seeds
Rustic game terrine, mushroom ketchup, pickled mushrooms
Salt baked garden beetroot, honeycomb, nasturtium, truffle dressing

Mains

Rack of Two Orchids Pork, charred hispi cabbage, baked apple, sage jus gras
Baked plaice cooked on the bone, caper and smoked almond butter, garden potatoes
Tagliatelle of sun-blushed tomatoes, garden greens, lovage pesto
Selection of garden vegetables (£6.00 supplement)

Desserts

Duo of Dartmoor cheeses, crackers, prune and tomato chutney
Sticky toffee pudding, vanilla ice cream, salted caramel sauce
Garden apple crumble , custard
Treacle tart, popcorn icecream

£25.00 for two courses

£29.50 for three courses

Please note that all of our website menus are samples and subject to change due to seasonality and the availability of ingredients.

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to your server about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*

A discretionary 12.5% service charge will be added to your bill.