



Sample Lunch Menu

Selection of breads and butters (£5.00 supplement)

Starters

Garden pea soup, broad beans, Wiltshire truffle, lovage cream
Ballotine of quail and black pudding, first-pressing rapeseed, garden radishes
Elderflower-dressed heirloom tomatoes, smoked almonds, basil

Mains

Roast breast of chicken, coal-baked potato, peas, broad beans, baby gem
Line-caught sea bream, artichokes barigoule, oyster leaf
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
Selection of Lewtrenchard ice creams and sorbets

£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.