# Set Menu

Two Courses £34.00 || Three Courses £42.00

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| **Bordeaux Blanc Lune d'Argent** *125ml Glass* £16 | **Peach Highball** *JW Black Label, Peach & Cherry, White Grape & Apricot Soda* £12 | **Crémant de Bourgogne Rosé** *125ml Glass* £11 | **Henriot Brut Champagne** *125ml Glass* £20 | **Future Château Blush** *Low ABV Rosé 6.5 %* *250ml Carafe* £15 |

## STARTERS

Atlantic Prawn, Avocado & Shaved Fennel Salad
*blood orange & Champagne vinaigrette*

Twice Baked Keen's Cheddar Soufflé
*with Parmesan & chive cream*

Steamed Shetland Mussels
*gochujang & red miso broth and spring onion*

## MAINS

Pan Fried Fillet of Brixham Hake
*'nduja spiced cannellini beans & salsa verde*

Fricassee of Devonshire Red Chicken
*grain mustard mash potato, sautéed wild mushrooms, tarragon & cream sauce*

Pan Fried Fillet of Salmon
*braised leeks, yuzu dashi butter sauce & trout roe*

## SIDE DISHES

Potatoes £7.25
*buttered new, chipped or mashed*

Steamed Tenderstem Broccoli £8.00
*with confit garlic & lemon oil*

Rocket & Parmesan Salad £10.00
*with aged balsamic*

Spinach £7.75
*steamed, olive oil, buttered or creamed*

Mixed Autumn Greens £7.75
*with confit shallots*

Garden Salad £9.00
*with honey mustard dressing*

Roasted Carrots *with salsa verde* £ 8.00

## DESSERTS & SAVOURY

Amedei Dark Chocolate Delice
*blood orange ice cream*

Welsh Rarebit

Rhubarb & Custard Steamed Sponge Pudding

*A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill.*
*For allergy and nutritional information please scan the QR code:*

ALLERGENS