

Sample Two Course Set Menu £18.50

Tuesday Evenings from 6pm, Friday Lunch from 12 midday

Saturday Lunch from 12 midday

Starters

Salted Cornish Pollock Ravioli,
nettle pesto, salad burnet, fresh peas, summer radish.

Shop 3 Bistro 'bouillabaisse' with rustic bread.

Olive oil roast cauliflower, hazelnuts, cherry liquorice root,
red vein sorrel, walnut praline.

Mains

Free range Pork Belly, St Ives mussels, miso, orange,
parsley root, sea arrowgrass.

Market fish, Wye valley white asparagus, elderflower,
sea arrowgrass ash, wild asparagus.

Harbourne Blue goat's cheese soufflé, tempura courgette flowers,
heritage tomato panzanella, gooseberry & basil sauce verte.

Desserts

Summer fruit and frangipane tart, white peach sorbet,
orange blossom sponge, fennel & lavender sugar.

Chocolate lamington, elderflower bavarois, chocolate & rum sorbet,
raspberry coulis, gingerbread.

Virgin Affogato- clotted cream ice cream and espresso.

Two courses £ 18.50, Three courses £ 24.50

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