

## lunch menu

*(available Friday, Saturday & Sunday)*

2 course ~ £28

3 course ~ £34

*optional wine pairing ~ 3 glass ~ £24*

### **sample menu**

*Native*

lobster & scallop dumpling ~ organic hispi cabbage

lobster bisque

or

*Homewood farm*

fresh ewes curd ~ Isle of Wight tomatoes, black olive biscuit, courgettes & flowers

tomato vinaigrette

*new season*

roast duckling breast ~ rolled leg, fresh blackcurrants, organic turnips & swiss chard

duck jus, crème de cassis

or

*Newlyn Harbour*

wild cod fillet ~ Porthilly clams, 'coco de Paimpol', celtuce, girolles & monksbeard

clam jus emulsion

*cantaloupe*

confit melon tart ~ shortbread biscuit, melon sorbet, lemon thyme & olive oil

or

*textured*

dark chocolate nougatine ~ chocolate mousse, cherry compote & iced parfait

or

Fourme d'Ambert Salers soft blue cow ~ Comté 18 month Montbeliarde hard cow

sweet & savory condiments, bread & biscuits

Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen free. Please ask for more details.