

Menu du jour

FIRST COURSE

Ambo Potato terrine with Lincolnshire poacher custard & Suffolk mushroom ketchup

Cornish sardines on toast served with pesto

Whipped and salt baked organic beetroots with St Jude's cheese & hazelnuts

MAIN COURSE

Shalford Green venison chilli with cashew sour cream & puffed rice & organic root vegetables

Fresh wild sea bass & Fowey mussels served with potato and leek

Celeriac risotto with salt baked celeriac, yeast & cashew

DESSERT

Cacao and miso mousse, Jerusalem artichoke ice cream, rapeseed oil

2 Course £28 | 3 Course £35

Both options are served with our gluten free bread