

# ‘LOCAL TO LYME’

## MENU

Served daily between Midday — 2.30pm

### *First Course*

Sweet Potato Cake, Cucumber Mint and Chickpea Salad (ve)

Citrus Cured Trout, Confit Egg Yolk Purée Crispy Capers, Dill Oil

Asian Glazed West Country Pork Belly, Cauliflower Purée, Chinese Spiced Greens

### *Main Course*

West Country Beef Shin, BBQ Carrot, Crispy Kale, Carrot Purée, Black Garlic, Confit Potatoes, Truffle Jus

Searched Brixham Hake, buttered Brassicas, Crushed New Potatoes, Hollandaise Sauce

Harissa Roasted Carrots, Carrot Variations, Saffron Potatoes, Trill Farm Coriander Salsa

### *Pudding*

Seasonal Fruit Crumble, toasted Macadamia Nut and Oats topping, Almond Milk Custard

Hot Cinnamon Rice Pudding, Poached Pear, Honeycomb, Honey Ice-cream

Selection of 3 Local Cheeses (*£2 supplement*)

2 course £15 / 3 course £20