



Lunch Menu

12.00—2.30pm

First Course

Roasted Squash Soup
Pumpkin Seeds, Herb Cream

Isle of Wight Tomatoes
Textures of Goats Cheese, Raisins, Pine Nuts

Rilletto of Chesil Smoked Haddock
Watermelon, Lime

Shellfish

Supplement of £10 if included as a 4th Course

3 Poole Bay Oysters
Natural with Lemon and Mignonette Dressing

River Fowey Mussels
Mariniere Sauce

Rilletto of Crab
Sherry Vinegar, Tarragon, Crème Fraiche

Main Course

Dartmoor Flat Iron Beef
Whipped Bearnaise, Shallots

Market Fish on the Bone
Salsa Verdi

Lemon Sole
Crisp Batter, Warm Tartare Sauce, Peas

All served with new potatoes and seasonal vegetables

Wild Spinach Risotto
Dorset Blue Vinney, Walnuts and Beetroot

Pudding

St Clements Cheesecake
Mandarin Sorbet

Summer Fruits and Elderflower Jelly
Lavender Ice Cream

Valrhona Chocolate & Strawberry Mousse
Vanilla Cream

Duo of West Country Cheeses
Quince Paste, Grapes, Grain Crackers

2/3 Courses £24.50/£28.50

Please let us know if you have any food intolerances or allergies