



Lunch Menu *sample*

Served Monday to Saturday 12 – 2:30pm

Prix Fixe

2/3 courses £19/£25

First Course

Lyme Bay Mackerel - smoked apple – charred Lime – Jack Daniels dressing

Panko Coated Chicken Breast – katsu ketchup – carrot and pakchoi salad

BBQ Beetroot- beetroot variations – tofu – blood orange – hazelnut dressing

Main Course

Market Fish – watercress puree – smoked roe ravioli – estuary greens – lemon verbena foam

Rabbit Loin – leg bonbon – black garlic puree – confit carrot – charred corn – smoked bacon jus

Roasted Courgette – gherkin – tomato – lovage (*vegan*)

Pudding

Vanilla Panna Cotta – strawberry variations – black pepper meringue – strawberry and basil sorbet

Dark Chocolate Mousse – aerated white chocolate – caramelised banana – peanut butter ice cream

Westcountry Cheeses (*£3 supplement*)



Salads

Warm Lobster Salad – truffle new potatoes – asparagus – peas – broad beans – lemon and dill foam

£POA

Teriyaki Glazed Beef – wild mushrooms – shallots – artichoke and watercress

£18.50

Seared Tofu – pickled vegetables – Trill Farm salad leaf – sesame dressing

£15.50

Sharing Boards

The Alexandra Seafood Platter - butter poached lobster – crab – scallops – market fish

– salt & pepper squid – new potatoes – seasonal greens

£45pp

20oz Cote De Boeuf – chunky chips – rocket and parmesan salad – Balsamic vine cherry tomatoes

– garlic flat mushrooms – béarnaise sauce

£40pp

