

MAY

‘SPECIAL LUNCH OFFER’

£29 3 COURSES +

**Free Glass of house wine (125ml) or hot or soft drink
Or Chocolates with coffee**

LUNCH MENU

STARTERS

Black bean soup with crumbled feta and sour cream

Or

Spring vegetable and ham hock tart, herb mayo

Or

Brixham crab salad with baby gem and tartare sauce

(£5 supplement on set menu)

Or

Parcel of cod brandade and smoked salmon

MAINS

Fillet of hake with a caper and parsley sauce, crushed potato

Or

Slowly cooked chicken with red pepper and fresh basil

Or

Pan fried Scallops with fresh tagliatelle, Champagne sauce

(£7 supplement on set menu)

Or

Gratin of potato & chestnut mushroom, rocket & Parmesan salad

DESSERT / CHEESE

Raspberry and Lavender creme brûlée

Or

Iced dark chocolate parfait with caramelised hazelnut

Or

Affogato - vanilla ice cream with warm espresso

Selection of cheeses with apple chutney and biscuits

TEA & COFFEE

Tea & coffee £3.50

or With home-made chocolates £5

TASTING MENU

5 Courses £70

Free glass of sparkling wine during Lunch offer in May

**This menu is a selection of smaller dishes
from our current menu**

Cod, smoked salmon

Brixham Crab, tartare sauce

Scallops, Champagne

Lamb, fennel, Chorizo

Chocolate and Hazelnut

WINE FLIGHT

5 glasses of wine.

**Each one chosen to accompany your dishes and
compliment the food**

£50

'UPCOMING EVENTS'

EASTER SUNDAY LUNCH 12-4PM

We will be open Sunday lunch in the restaurant - 20TH APRIL

COOKERY DEMONSTRATION EVENING

Thursday 24th April - 'Flavours of Spring'

MOTHERS DAY - 30TH MARCH

Special 3 course Lunch menu £29 Plus glass of wine

