



## LUNCH MENU

### Cheddar & Oregano Bread

#### To Begin

##### **Raw & Cured £24**

Free dived Scallop - Monkfish - Brill - Ginger - Yoghurt  
*Raw and cured fish dishes are our speciality and really showcase the subtle differences between species. Our favourite way to begin an afternoon celebrating seafood!*

#### *-Starters-*

##### **Crispy Lobster £22**

St Enodoc Asparagus Soup - Lemon Oil

##### **Free Dived Scallop & Bass Tartare £18**

Cucumber - Horseradish

##### **Crab Tart £16**

Brown Crab Mayonnaise - Apple - Fennel

#### *-Main Courses-*

##### **Bass £32**

Warm Tartare Sauce - Crispy Capers - Braised Peas

##### **Monkfish £32**

Clotted Cream & Black Pepper Sauce

##### **Turbot £42**

Spiced Butter - Cauliflower

#### *-Desserts & Cheese-*

##### **Chocolate Fondant £12**

80% Millot Farm Chocolate - Mint & Yoghurt Sorbet

##### **Crème Caramel £12**

Blood Orange - Cider Brandy

##### **Bagborough Brie - Driftwood - Montgomery Cheddar - Colston Bassett £16**

*Pickled Celery - Beer & Onion Chutney - Crackers*

