



LUNCH MENU

Appetisers

Crab Scone

Haytor Cheese – Fennel Seed £6 each

Porthilly Oysters

Raw – Shallot Vinegar – Lemon £6 each

Crispy – Fennel – Black Pepper Mayonnaise £7 each

Raw & Cured

Scallop – Bluefin Tuna – Brill – Cucumber – Ginger £24

Our speciality. Our favourite way to really showcase the subtle differences between species.

Starters

Mackerel

Beetroot – Olive – Mint £20

Lobster

Tomatoes – Lollo Rosso – Basil £24

Bluefin Tuna Belly

Carrot – Parsley – Mint – Tarragon £20

Mains

Bass

White Wine – Squash – Baby Gem – Paprika £40

Monkfish

Tartare Hollandaise – Mushroom – Leek £44

Desserts & Cheese

Strawberry

Pavlova – Lemon Curd – Brachetto Sorbet £15

70% Maleku Chocolate

Marquise – Raspberry – Crème Fraîche Sorbet £15

Rachel – Dazel Ash – Keen's Cheddar – Perl Las

Pickled Celery – Beetroot Chutney – Crackers £22



OUTLAW'S
NEW ROAD

Sample