

PRE – THEATRE SET MENU

MONDAY – FRIDAY 5pm to 6pm

2 courses £34.50 or 3 courses £39.50 per person

Sommelier Selected Carafe of Wine (50cl) £25

STARTERS

Brixham Crab, Radishes, Elderflower, Apple

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

Heirloom Tomato Salad, Gazpacho Dressing, Tomato Crisp (v)

MAIN COURSES

Steelhead Sea Trout, Baby Gem, Sauce Gribiche

Launceston Lamb Rump, Goat's Curd, Fresh Peas, Mint

Asparagus & Pea Risotto, Lemon, Fresh Herbs (v)

SIDES 7.5

Truffle Pomme Purée/Mixed Leaves, French Dressing /Carrot, Honey & Mustard

DESSERTS

Vanilla Crème Brûlée

Something Strawberry, Champagne Soup

Selection of British & European Artisan Cheeses (supplement)

(3 piece £8 or 5 piece £12 supplement)

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese
may increase your risk of foodborne illness.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*