

FREE FLOWING MENU

THREE COURSES FOR £48
WITH A SELECTION OF FREE FLOWING WINE OR PROSECCO

TO START

Deville whitebait

Cayenne pepper and chilli coated whitebait, served with rouille

Homemade Brixham fish soup

with Gruyère crouton and rouille

King scallops

Sautéed king scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod (surcharge £5)

Quinoa, beetroot and tofu salad

Golden and candy beetroot, quinoa, tofu and a mustard dressing (ve)

MAINS

Spicy blackened Cornish mackerel fillets

Served with chargrilled chicory, Tenderstem® broccoli and cauliflower purée

Fillet of sea bream

Served with shaved cucumber ribbons, chilli and mint salad

Veganesca linguine

A puttanesca-style sauce of olives, capers, tomato, chilli and garlic. Garnished with garlic and herb breadcrumbs, toasted mixed nuts and raisins (ve)

Seared yellow fin tuna

Coated in a mixed-seed crust with lime, rocket and a soy and mirin dressing (surcharge £7)

TO FINISH

Homemade fresh lemon tart

Served with raspberry sorbet

Sticky chocolate brownie

Served hot with vanilla ice cream

Espresso panna cotta

A smooth panna cotta topped with a sweetened espresso syrup

ADD A SIDE FOR £5

New potatoes with minted butter | Double cooked chips | Tossed side salad |
Carrots roasted in honey and cumin

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from. Please scan the QR code for full dietary information. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated. A typical adult requires on average 2000 calories per day.

