

# LUNCH

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TWO COURSES FOR

£27

## TO START

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### **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

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### **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

### **Veganasca 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)

## ADD A SIDE FOR £5

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

**Don't fancy two courses today?**

**Swap your starter for a glass of our Haut du Bourg Sauvignon Blanc wine for the same price.**

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.

