

LUNCH

TWO COURSES FOR

£20

TO START

Devilled whitebait

Cayenne pepper and chilli coated whitebait, served with rouille (541 kcal)

Homemade Brixham fish soup

with Gruyère crouton and rouille (482 kcal)

King scallops

Sauteéd King scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod (804 kcal) (surcharge £4)

Quinoa, beetroot and tofu salad

Golden and candy beetroot, quinoa, tofu and a mustard dressing (ve) (328 kcal)

MAINS

Spicy blackened Cornish mackerel fillets

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée (1033 kcal)

Fillet of sea bream

Served with shaved cucumber ribbons, chilli and mint salad (378 kcal)

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) (727 kcal)

Seared yellow fin tuna

Coated in a mixed seed crust with lime, rocket and a soy and mirin dressing (496 kcal) (surcharge £6)

ADD A SIDE FOR £4

New potatoes with minted butter (331 kcal) | Double cooked chips (396 kcal) | Tossed side salad (220 kcal) | Carrots roasted in honey and cumin (459 kcal)

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.

