



Sample menu August 2017

SET MENU

STARTERS

TRADITIONAL ANDALUCIAN GAZPACHO

CRISPY MACKAREL SALAD apple, shallots, carrot, peanuts, Thai basil and bird's eye chilli.

MOULES MARINIÈRE River Exe mussels with onion, butter and white wine.

MAINS

COD AND THIN CUT CHIPS with mushy peas and tartare sauce.

PLAICE with pancetta and noisette butter.

PAN FRIED HAKE on spring onion mash, tomato, coriander and soy butter sauce.

DESSERTS

CHEESECAKE salted peanut butter and chocolate.

STRAWBERRIES with clotted cream.

PANNA COTTA with mixed berries.

SIDES 3.75 each

BABY GEM SALAD with red wine pickled shallots.

SAUTÉED SPINACH with nutmeg.

GARDEN SALAD with fines herbes.

BABY MINTED POTATOES

SAUTÉED COURGETTES with confit shallots.

PETITS POIS À LA FRANÇAISE

HAND CUT THIN CHIPS

MASHED POTATO

AVAILABLE FOR LUNCH MONDAY – FRIDAY

2 COURSES £20 | 3 COURSES £25

Please ask a member of staff for information on allergens.