

Sample Lunch Menu October 2026
(please email us for an update as we write the menu daily)

Canapés & Snacks

Starters

Cornish Blue Fin Tuna, White Peach, Basil & Late
Summer Tomato Vierge

∞

Open Lasagna of Cuttlefish, Cévennes Onions, Basil &
Parmesan

Mains

Lightly Steamed Cornish Plaice, Hand Cut Cavatelli,
Yellow Leg Chanterelles & Parsley

∞

Coq au Vin Jaune

Desserts

Selection of Cheese, Homemade Oat Cakes with Walnut
and Raisin Soda Bread
(+£8.00 supplement)

∞

Milk Chocolate & Damson Trifle

∞

Amarena Cherry Bakewell

Petits Fours

55 for 2 courses

65 for 3 courses

90 for a 6 course tasting of the lunch menu