



Seasonal Set Lunch Menu

Two Courses £22.50 • Three Courses £30.00

Starters

Alex's Twice Baked Cheese Soufflé **V**

Twice baked with a glazed cheese crust | 747 kcal

Salcombe Gin & Beetroot Salmon

Smoked salmon mousse, caviar, cucumber salsa, vinaigrette | 202 kcal

Winter Squash Risotto **V**

Butternut squash purée, diced squash, crispy sage,
South West Blue and caramel pecan | 409 kcal

Mains

Fish & Chips **GF**

Battered fillet of haddock, thick cut chips, crushed peas, tartare sauce | 410 kcal

Beef Feather Blade

Slow Braised blade of beef, mash potato, seasonal greens shallot,
purée, red wine jus | 790 kcal

Tagliatelle **V**

Garlic kale and chilli sprouting, herb crumb | 892 kcal

Sides

Tenderstem® Broccoli £7.95

Anchovy, garlic butter | 410 kcal

Kale **V** £6.25

Chili, garlic and five spice butter | 310 kcal

Creamed Leeks £7.95

Sautéed in Calvados | 410 kcal

Truffle Macaroni £6.95

Macaroni cheese infused with fresh truffle | 473 kcal

Luxury Potatoes £6.00

Cheesy mash **V** | 547 kcal • Posh frites **V** | 315 kcal

Bacon lyonnaise | 260 kcal

Potatoes **V** £5.50

Buttered new potatoes | 210 kcal • Frites | 278 kcal

Chips | 238 kcal • Mash | 268 kcal

Mixed Salad **V** £6.00

Red onion, cucumber, cherry tomato, mixed leaf and house dressing | 160 kcal

Desserts

Sticky Toffee Pudding **V**

Toffee treacle sauce, vanilla ice-cream | 610 kcal

Vanilla Panna Cotta

Mixed berries, raspberry sorbet, caramelised white chocolate | 490 kcal

Passion Fruit Cheesecake **V**

Caramel bananas, orange gel, cardamom crumble | 887 kcal

V vegetarian • **GF** gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty