

SAMPLE MENU

• 2 Courses £26* • LUNCH MENU • 3 Courses £29*

STARTERS

Goat's Cheese, Chicory, Orange, Hazelnuts, Croutons

Mejillones a la Marinera Sustainable, rope grown, St Austell Bay Mussels

"Rubia Gallega" Cecina de Leon, Pan con Tomate Cured & smoked Rubia Gallega Beef from Lugo, Galicia



Wild Cep & Celeriac Rice with Truffle Oil & Goat's Curd

Market Fish of the Day

Slow Cooked Pork, Fennel & Apple

SIDES

Ratte Potatoes & Alioli £5 | Green Salad £4



Seasonal Tarta del Día