

Literary Event lunch menus

Saturday Lunch

Parmesan risotto, Hazelnut and truffle dressing

Grilled and tartare south coast mackerel, Cucumber, yogurt, lime and tamari dressing

Copas farm Chicken Supreme, fondant potato, baby leeks, barley, tomato & thyme jus

Honey and miso baked aubergine, Baba ganouj, broccoli, celeriac jus

Sunday Lunch

Slow cooked Loch Duart salmon, Pickled beetroot, horseradish, crisp fennel salad

Salad of baked root vegetables, Buratta, Secretts farm leaves, hazelnut pesto

Roast rump of Devon lamb, Boulangiere potato, fennel, tomato and caper jus

Semolina gnocchi, Leek, cauliflower, chestnut, parmesan veloute

£30.00 pp