



Seasonal Set Lunch Menu

Two Courses £22.50 • Three Courses £30.00

Starters

Finnish “Lohikeitto” Salmon Soup

Salmon chowder style soup, with new potatoes, cream and dill | 502 kcal

Chicken & Rabbit Terrine

Spinach and watercress purée, walnut | 525 kcal

Creamed Pesto Gnocchi V

Summer garden fricassée of artichoke, peas, broad beans, pickled radish, nasturtium | 409 kcal

Mains

Ratatouille Provençale V

Goat's cheese 'doughnut', watercress, cannellini bean ragout | 887 kcal

Chicken & Mushrooms GF

Supreme of chicken, wild mushroom, greens and new potatoes | 992 kcal

Devon Gold Cod

Rapeseed oil marinated cod, olives, capers, tomato, fennel, new potatoes | 692 kcal

Fish & Chips GF

Haddock fillet, gluten-free batter, chips, crushed peas, tartare sauce | 410 kcal

Sides

Mixed Salad V, GF £6.00

Basil onions, cucumber, tomatoes, lemon dressing | 140 kcal

Tenderstem® Broccoli V, GF £7.95

Chilli, garlic butter | 221 kcal

Wild Mushrooms V, GF £6.25

Garlic and parsley butter | 189 kcal

Potatoes V, GF £5.50

Frites | 278 kcal • Mash | 379 kcal

Buttered new potatoes | 210 kcal

Asparagus V, GF £7.95

Tossed in truffle oil | 210 kcal

Truffle Macaroni V £6.95

Macaroni cheese infused with truffle | 473 kcal

Desserts

Sticky Toffee Pudding V, GF

Toffee treacle sauce, vanilla ice cream | 610 kcal

Honey Panna Cotta

Greengage ice cream, gooseberry gel, oat crunch | 490kcal

Selection of Three Artisan Local Cheeses (£7.50 supplement)

Celery, grapes, chutney and biscuits | 334 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

