

MENU DU JOUR

3 courses £30

12-3.30 Tuesday - Friday

River Teign mussels, slow cooked tomatoes,
Calabrian chilli, basil

or

Roman style artichokes, goats cheese,
Castelvetrano olive salsa, pistachio

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Ashton court venison, roast beetroot, tximitxurri,
strode valley leaves

or

Linguine with Wye Valley agretti, slow cooked
tomatoes & pangritata

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Tonka bean crème caramel, sea salt