



## **SET MENU**

**LUNCH - WEDNESDAY TO SATURDAY**

**20 FOR 2 COURSES/ 25 FOR 3 COURSES**

**DINNER - WEDNESDAY TO FRIDAY**

**£25 FOR 2 COURSES/ 30 FOR 3 COURSES**

### **FOR THE TABLE**

SOURDOUGH BAGUETTE & OILS - 5

MARINATED OLIVES - 5

### **STARTERS**

GOATS CHEESE, CANDIED WALNUT & BEETROOT SALAD

GRILLED FRESH CHORIZO, HONEY & THYME

ATLANTIC PRAWN COCKTAIL

SCOTTISH SCAMPI & LOBSTER MAYONNAISE

TORBAY PRAWN PIL PIL ( 4 SUPPLEMENT )

### **MAINS**

BEER BATTERED COD, TRIPLE COOKED CHIPS, & TARTAR SAUCE

RUMP STEAK, PEPPERCORN SAUCE, SALAD, FRIES

PASTA ALLA NORMA, CAVE AGED PARMESAN

BUCATINI, MARINARA SAUCE, KING PRAWNS & ROCKET

MOULE FRITES

GREAT GARNETS PORK CHOP, BROWN GARLIC BUTTER & CAPERS

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED  
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY  
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY  
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT