

# FREE FLOWING SUNDAY

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THREE COURSES FOR £38.50  
WITH A SELECTION OF FREE FLOWING WINE OR PROSECCO

## TO START

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### 3 Jersey oysters

Served with shallot vinegar and Tabasco

### Homemade Brixham fish soup

With Gruyère croutons and rouille

### Quinoa, beetroot and tofu salad

Golden and candy beetroot, quinoa, tofu and a grain mustard dressing (ve)

### Crispy calamari

Tempura squid with lime mayonnaise

### Scallops of the day

Sautéed hand-dived King scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod (surcharge £4)

## MAINS

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### Fillet of sea bream

Served with a shaved cucumber, chilli and mint salad

### Spicy blackened Cornish mackerel fillets

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée

### Cornish ale battered cod

Served with thick-cut chips, sea salt, minted mushy peas and homemade tartar sauce

### Handmade courgette fritters and polenta gnocchi

Served with roasted aubergine and a tomato sauce (ve)

### Seared yellow fin tuna

Coated in a mixed seed crust, lime, baby watercress and a soy and mirin dressing (surcharge £6)

## TO FINISH

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### Homemade fresh lemon zest tart

With raspberry sorbet

### Sticky chocolate brownie

Served hot with pistachio ice cream

### Espresso panna cotta

A smooth panna cotta topped with a sweetened espresso syrup

## ADD A SIDE FOR £4

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New potatoes with minted butter | Double-cooked chips | Tossed side salad | Carrots roasted in honey and cumin

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from. (ve) Vegan.