**Augustus Function**

**Spring Menu**

**2024**

**Starter**

Salmon tartare with cured egg yolk, smoked caviar and toasted sourdough £11.00

Seared Brixham scallops with pea purée, bacon crisps, sherry vinegar dressing £15.00 (gf)

Goats cheese and herb quiche with house salad £10.00 (v)

Water cress soup with puff pastry fleurons £9.00 (v-\*vg)

**Main Course**

Slow roast duck with fondant potato, new season vegetables and duck jus £28.00 (gf)

Braised short rib of beef, pomme purée, roast shallots and mixed greens £28.00 (gf)

Fillets of sea bass with handmade gnocchi, spinach and parsley sauce £26.00 (gf)

Risotto Primavera £18.00 (v-\*vg-gf)

**Dessert**

Glazed lemon tart with fresh cream £10.00 (v)

Dark chocolate marquise, whipped cream and chocolate brandy snap £11.00 (v)

Classic vanilla crème brulée £9.50 (v/gf)

Selection of British cheeses £14.00

**Gluten free (gf) - Vegetarian (v) - Vegan (vg) - Contain nuts (n)**

**Can be made Vegan upon request (\*vg)**

**For any information on Allergens, please ask a member of staff.**

**For severe allergies, please note traces of common Allergens cannot be avoided**

Price includes VAT. **SERVICE CHARGE AT YOUR DISCRETION.**