

## OUR MENU

Sustainability & ethical sourcing run through everything we do: the highest quality, fresher-than-fresh food, sourced with care & pride from the very best producers & cooked with heart in our kitchens. Enjoy...

## APERITIFS

<b>Tanqueray Gin</b> Fever-Tree Naturally Light Indian tonic	6.20
<b>Negroni</b>   ve	8.75
<b>Lanson Père et Fils Champagne</b>   ve 125ml glass	9.95

## NIBBLES

<b>Rustica olives</b>   ve	2.65
<b>Garlic baguette</b>   v	3.10
<b>Baguette</b>   ve (without butter)	2.65
<b>Baguette with dips</b>   v spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	4.65

## SIDES

<b>Chips</b>   ve	3.95
<b>French beans</b>   v	4.25
<b>Skinny sweet potato fries</b>   ve	3.95
<b>Buttered kale</b>   v	3.95
<b>Mixed leaf salad</b>   ve	3.95
<b>Winter coleslaw</b>   v	3.95
<b>Truffle mash</b>   v	3.95

### We welcome children

For little ones we have our children's menu. Please ask your server for a copy.

## STARTERS

<b>Cheese soufflé</b>   v with Wyke Farm Cheddar sauce	6.95	<b>Tartiflette</b> a traditional Alpine dish with potatoes, onion, smoked lardons & melted Gruyère cheese, crusty baguette	6.95	<b>Grilled lightly smoked salmon with curried cauliflower florets</b> cauliflower purée, basil pesto & spiced mango chutney	9.40
<b>Mediterranean fish soup</b> Gruyère cheese, croûtons, saffron rouille	7.95	<b>Morteau sausage &amp; potato salad</b> pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing	9.40	<b>Potted Cornish crab with avocado guacamole</b> prawn butter & sourdough toast	9.40
<b>Chicken liver parfait</b> truffle butter, homemade red onion marmalade & toasted brioche	6.95	<b>Moroccan mezze platter</b>   ve harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread	7.95	<b>Moules Marinière</b> rope-grown Cornish mussels with a traditional white wine & shallot sauce, baguette	7.95
<b>Wild mushroom tart</b>   ve crisp puff pastry topped with pan-fried wild mushrooms, tarragon, parsley, chives & garlic	9.95			<b>Escargots</b> six snails with garlic & herb butter, baguette	6.95

## MAINS

<b>Moules marinière</b> rope-grown Cornish mussels with a traditional white wine & shallot sauce, chips & baguette	16.50	<p><b>Prime British chargrilled steak</b> <i>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared &amp; 30-day dry aged for flavour &amp; tenderness</i></p> <p>Our steaks are served with chips, green salad &amp; a garlic tomato</p>	<b>Free range Cornish beef burger</b> homemade tomato chutney, garlic mayonnaise & chips <i>Additions: chorizo ketchup, Gorgonzola, Comté cheese, bacon (1.50 each)</i>	14.65	
<b>Wild mushroom &amp; roast beetroot salad</b>   ve warm salad of pan-fried wild mushrooms, rainbow beetroot, grilled squash with tarragon oil, bulgur wheat & kale crisps	14.65		<b>Halloumi burger with winter coleslaw</b>   v grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney, winter coleslaw & skinny sweet potato fries	14.65	
<b>Pheasant sausage with truffle mash</b> braised chestnuts, chestnut mushrooms, redcurrants, cherry apple, port & red wine sauce	17.50		<b>Coq au Vin</b> with a rich red wine sauce, lardons, button mushrooms & baby onions, Dauphinoise potato & French beans	19.95	
<b>Duck leg cassoulet</b> slow-cooked Barbary duck leg, haricot beans, smoked lardons & chorizo	19.95		<b>Grilled salmon fillet with tomato hollandaise</b> Loch Fyne salmon, 'Choron' sauce, mixed leaf salad & chips	15.50	
<b>Truffled lentil &amp; tomato pasta 'millefeuille'</b>   ve wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts	13.60	<b>Rump 8oz</b>	19.95	<b>Moroccan mezze platter</b>   ve harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread	15.70
<b>Pan-fried stone bass with prawn potatoes</b> battered kale, white wine & prawn sauce	18.95	<b>Sirloin 8oz</b>	25.50	<b>Malabar fish curry with toasted coconut</b> roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	18.40
<b>Smoked pork belly with braised red cabbage &amp; roast apple</b> Dauphinoise potato, apple sauce & pork crackling	17.95	<b>Fillet 7oz</b>	29.50		
		<b>Chateaubriand for two 14oz</b> <i>allow 20 minutes for cooking &amp; resting</i>	58.50		
		<b>Jimmy Butler's free range gammon steak</b> with a fried Watercress Lane duck egg & chips	14.50		
		<b>St Austell's <sup>TRIBUTE</sup> beef &amp; ale pie</b> with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster	14.95		
		<b>Sticky beef with coconut rice</b> slow-cooked beef in a rich ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale	18.50		

## DESSERTS

<b>Poached pear 'Pain Perdu'</b>   v brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp	7.95
<b>Sticky toffee pudding</b>   v with a cocoa & citrus crisp, crème fraîche	6.95
<b>Pistachio soufflé</b>   v with rich chocolate ice cream	7.95
<b>Chocolate &amp; orange mousse cup</b>   v chocolate sauce, chocolate crumble, orange crémeux	8.95
<b>Baked apple &amp; Calvados crumble</b>   ve vanilla ice cream	7.90
<b>Jude's ice cream &amp; sorbets</b> three scoops with Gavotte biscuit   ve (without biscuit) <i>Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut   Sorbets: raspberry, mango, lemon, green apple</i>	5.40
<b>Selection of French cheeses</b> Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme d'Ambert served with crackers & accompaniments	11.50

v | Suitable for vegetarians      ve | Suitable for vegans

Some of our dishes may contain olive stones, date stone, shot or fish bones.



**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

