

## MENU - 30.00

### SEASONAL SOUP

with olive oil flatbread (v)

### INDIAN SPICED SAMOSAS

filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with a tamarind dipping sauce & coconut cashew cream (ve)

### CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche



### SLOW-COOKED BOEUF BOURGUIGNON

red wine sauce, lardons, baby onions, mushrooms & smooth mash

### CRAYFISH SALAD

with crème fraîche new potatoes, mango, mint & lime

### PAN-FRIED SWEETCORN & POTATO FRITTER WITH SMOKED PAPRIKA

chipotle mayonnaise, house coleslaw & avocado (ve)

### CLASSIC BEEF & ALE PIE

flaky crust, green beans with shallots



### ICE CREAM

today's selection, two scoops with Gavotte biscuit (ve)

### CHOCOLATE INDULGENCE

dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake

### STICKY TOFFEE PUDDING

rich sticky toffee sponge, dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine (v)

(v) suitable for vegetarians. (ve) suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives.

**ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes. All major credit cards accepted. VAT included at the prevailing rate.

## MENU - 40.00

### ARTISAN BAKED BAGUETTE

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#### CHEESE SOUFFLE

Wyke Farm Cheddar sauce (v)

#### POTTED CORNISH CRAB WITH AVOCADO

prawn butter & sourdough toast

#### CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche

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#### MOROCCAN LAMB TAGINE

spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous

#### MALABAR FISH CURRY WITH TOASTED COCONUT

roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice

#### STEAK FRITES

8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter

#### HARISSA-GLAZED AUBERGINE WITH BUTTERNUT SQUASH

baba-ganoush, pine nuts, pomegranate seeds & flatbread (ve)

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#### STICKY TOFFEE PUDDING

rich sticky toffee sponge, dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine (v)

#### CHOCOLATE INDULGENCE

dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake

#### PINK CHAMPAGNE RHUBARB & CUSTARD WITH CINDER TOFFEE

poached rhubarb with ginger, vanilla crème anglaise & honeycomb crunch (v)

(v) suitable for vegetarians. (ve) suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives.

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## MENU - 50.00

### ARTISAN BAKED BREAD



### CHEESE SOUFFLÉ

Wyke Farm Cheddar sauce (v)

### POTTED CORNISH CRAB WITH AVOCADO

prawn butter & sourdough toast

### CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche



### DUCK LEG CONFIT WITH CITRUS SAUCE

slow-cooked with pea purée, broad beans, peas & sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce

### MALABAR FISH CURRY WITH TOASTED COCONUT

grilled king prawn, shallot crisps, coconut rice

### GRILLED FILLET STEAK (8OZ)

pasture-reared Cornish beef, roast tomato, French fries, Béarnaise sauce

### HARISSA-GLAZED AUBERGINE WITH BUTTERNUT SQUASH

baba-ganoush, pine nuts, pomegranate seeds & flatbread (ve)



### PISTACHIO SOUFFLE

served with rich chocolate ice cream (v)

### CHOCOLATE INDULGENCE

dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake

### PINK CHAMPAGNE RHUBARB & CUSTARD WITH CINDER TOFFEE

poached rhubarb with ginger, vanilla crème anglaise & honeycomb crunch (v)

(v) suitable for vegetarians. (ve) suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives.

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