

Sunday

pull up a chair

Dishes as priced or
Two courses 20.00
 Add a third course for 5.00



NIBBLES & APERITIFS

Rustica olives ve	2.25
Garlic baguette v	2.80
Baguette ve (no butter) / with dips v	2.25 / 4.50
Tanqueray Gin	6.20
Fever-Tree Naturally Light Indian tonic	
Aperol Spritz	7.95

STARTERS

Mediterranean fish soup , Gruyère cheese, croutons, saffron rouille	7.95
Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	7.95

MAINS

our roasts

Our fabulous roasts come with cauliflower cheese & seasonal vegetables plus bottomless rich gravy, roast potatoes & Yorkshires

Roast Cornish beef & Yorkshire pudding	15.95
Roast sirloin of outdoor-reared pork apple fritter, green apple sauce	14.95
Grilled salmon fillet with tomato hollandaise : Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.75
Malabar fish curry with toasted coconut : roast line-caught cod with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	16.95
Chicken Paillard : butterflied supreme of chicken with basil pesto & panko breadcrumbs, hasselback potato, slow-cooked cherry tomatoes, grilled golden courgette	16.50
Pea & broad bean salad with deep-fried goat's cheese , piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing ve without cheese	13.95
Steak Frites : 9oz rump steak, chips, 'Café de Paris' herb & mustard butter <i>Supplement applies (4.00) when ordering two or three courses</i>	19.95
Smoked outdoor-reared pork belly with crispy crackling, roasted apple & purée, braised cabbage & Dauphinoise potato	16.50

BUBBLES

	<i>125ml / bottle</i>		
Prosecco	6.25 / 29.95		
Lanson Père et Fils Champagne	9.95 / 49.50		
Lanson Le Green Label Bio-Organic	75.00		

Cheese soufflé with Wyke Farm Cheddar sauce v	6.95
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Potted Cornish crab with avocado guacamole , prawn butter & sourdough toast	8.75
Pea & broad bean salad , piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing ve	6.75

Half a roast chicken	15.95
Beetroot & Cherrywood smoked cheese parcel , orange zest, truffled artichoke pesto & gravy v	14.95
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips with your choice of topping: Comté cheese or Gorgonzola or bacon or chorizo ketchup <i>Additional topping for 1.50</i>	15.95
Confit Barbary duck leg with slow-cooked carrots, green beans & Dauphinoise potato, citrus sauce and confit orange zest	18.75
Halloumi burger with house coleslaw : grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney with house coleslaw & skinny sweet potato fries v	14.50
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	15.50

Laurent-Perrier Cuvée Rosé	<i>bottle</i>	95.00
Ruinart Blanc de Blancs		115.00
Dom Pérignon Vintage		195.00

SIDES

Chips ve	3.95
Skinny sweet potato fries ve	3.95
Smooth mash v	3.95
Buttered green beans v	3.95
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve	3.75
House coleslaw v	3.95
Prawn potatoes with spring onion, spinach & chives	4.25

DESSERTS

Cherry amandine : almond sponge with black cherries, toasted almonds & pistachios, vanilla anglaise sauce v	7.25
Pistachio soufflé with rich chocolate ice cream v	7.90
Sticky toffee pudding with a cocoa, almond & citrus crisp, crème fraîche & crunchy nougatine v <i>Available without nuts on request</i>	6.95
Golden chocolate feuilletine : layered chocolate sponge & mousse, a gilded dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries v	7.95
Rhubarb crumble : poached Yorkshire rhubarb, citrus crumble, vanilla ice cream ve	7.50
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Cheese selection : hand-selected, seasonal French & English cheeses with crackers & accompaniments <i>Cheese is not included in the two/three course offer</i>	11.00

ALLERGENS: Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for a hard copy. We have kitchen protocols in place to address the risk of allergen cross-contamination however we cannot guarantee their total absence in our dishes. Some dishes may contain olive or date stones, fish bones or shot. Payment is by card only, all major credit/debit cards accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill & shared equally among the team who prepared & served your food today.

SCAN FOR



ALLERGENS