

menu 30.00

STARTERS

Mediterranean fish soup, Gruyère cheese, croutons, saffron rouille

Cheese soufflé with Wyke Farm Cheddar sauce | v

Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche

MAINS

Sticky beef with coconut rice: slow-cooked beef in a rich ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale

Duck leg cassoulet: slow-cooked Barbury duck leg, haricot beans, smoked lardons & chorizo

Truffled lentil & tomato pasta 'millefeuille', wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts | ve

Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad & chips

DESSERTS

Sticky toffee pudding with a cocoa & citrus crisp, crème fraîche | v

Baked apple & Calvados crumble, vanilla ice cream | ve

Judes' ice cream & sorbets : three scoops with Gavotte biscuit | ve (without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut

Sorbets: raspberry, mango, lemon, apple

Add a CHEESE COURSE

for 11.50 per person



V vegetarian, VE vegan.

ALLERGENS: Please let us know of any allergies before you order. Please scan the QR code for allergen information or request 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/ date stones, shot or fish bones. All major credit cards accepted. VAT included at the prevailing rate.