

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

## NIBBLES

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

## 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

### 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	6.95	<b>Wild mushroom tart</b>   ve	9.95	<b>Grilled lightly smoked salmon with curried cauliflower florets</b>	9.40
with Wyke Farm Cheddar sauce		crisp puff pastry topped with pan-fried wild mushrooms, tarragon, parsley, chives & garlic		cauliflower purée, basil pesto & spiced mango chutney	
<b>Mediterranean fish soup</b>	7.95	<b>Moroccan mezze platter</b>   ve	7.95	<b>Potted Cornish crab with avocado guacamole</b>	9.40
Gruyère cheese, croûtons, saffron rouille		harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread		prawn butter & sourdough toast	
<b>Chicken liver parfait</b>	6.95	<b>Escargots</b>	6.95	six snails with garlic & herb butter, baguette	
truffle butter, homemade red onion marmalade & toasted brioche					

## MAINS

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

## DESSERTS

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

v | Suitable for vegetarians      ve | Suitable for vegans

Some of our dishes may contain olive stones, date stones, 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.

