

OUR MENU

Seasonality, sustainability & ethical sourcing are at the heart of all we do. We are proud to bring the highest quality produce to your table, cooked with passion by our chefs.

APERITIFS

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| Signature Gin & Tonic | 7.40 |
| Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig | |
| House Bloody Mary | 7.95 |
| Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning | |
| Blood Orange Paloma | 9.95 |
| Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge | |
| Lanson Père et Fils Champagne ve | 9.95 |
| 125ml glass | |

NIBBLES TO SHARE

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| Rustica olives ve | 145kcal | 2.75 | |
| Garlic baguette v | 588kcal | 3.25 | |
| Baguette v | 495kcal ve (without butter) | 276kcal | 2.75 |
| Baguette with dips v | 673kcal | 4.75 | |
| spiced aubergine & mushroom, spicy citrus, saffron mayonnaise | | | |

SIDES

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| Chips ve | 379kcal | 3.95 |
| Buttered French beans v | 178kcal | 4.25 |
| Sweet potato fries ve | 400kcal | 3.95 |
| Smooth mash v | 187kcal | 3.95 |
| Mixed leaf salad ve | 11kcal | 3.95 |
| choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal | | |
| Buttered kale v | 100kcal | 3.95 |

STARTERS

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| Cheese soufflé v | 362kcal | 6.95 | Pea & broad bean salad ve | 287kcal | 6.50 | Classic salmon gravadlax | 231kcal | 9.95 |
| with Wyke Farm Cheddar sauce | | | piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing | | | Dijon mustard, dill, cucumber julienne & lemon crème fraîche | | |
| Mediterranean fish soup | 627kcal | 7.95 | Moroccan mezze ve | 573kcal | 7.95 | Escargots | 380kcal | 6.95 |
| Gruyère cheese, croûtons, saffron rouille | | | harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread | | | six snails with garlic & herb butter, baguette | | |
| Chicken liver parfait | 582kcal | 6.95 | | | | Potted Cornish crab with avocado guacamole | 453kcal | 9.40 |
| truffle butter, homemade red onion marmalade & toasted brioche | | | | | | prawn butter & sourdough toast | | |

MAINS

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| Rainbow beetroot salad v | 445kcal | 14.65 | Prime British chargrilled steak | | | Free range Cornish beef burger | 1145kcal | 14.65 |
| PG 247kcal | | | Trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing ve (with vegan crème fraîche) | | | homemade tomato chutney, garlic mayonnaise & chips | | |
| Smoked pork belly with rhubarb | 1036kcal | 591kcal | <i>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness</i> | | | Additions: chorizo ketchup 105kcal, Gorgonzola 78kcal, Emmental 79kcal, bacon 109kcal (1.50 each) | | |
| outdoor-reared pork belly & crackling, poached pink champagne rhubarb, sautéed potatoes & hispi cabbage | | | Rump 8oz | 872kcal | 19.95 | St Austell's ^{TRIBUTE} beef & ale pie | | 14.95 |
| Duck leg confit with citrus sauce | 1315kcal | 18.95 | Sirloin 8oz | 982kcal | 25.75 | with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash 1078kcal or green beans 1069kcal | | |
| slow-cooked Barbary duck leg, citrus sauce & candied orange, French beans, carrots & Dauphinoise potato | | | Fillet 7oz | 902kcal | 29.95 | Sticky beef with coconut rice | 949kcal | 19.25 |
| Roast butternut squash with feta cheese v | 1030kcal | 13.95 | Chateaubriand for two | 1729kcal | 58.90 | slow-cooked beef in a ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale | | |
| citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate ve (without feta) | | | allow 20 minutes for cooking & resting | | | Moroccan mezze ve | 921kcal | 15.70 |
| Pan-fried chicken with morels & sherry sauce | 602kcal | 19.95 | Pan-fried sea bream with bouillabaisse sauce | 660kcal | 16.75 | harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread | | |
| supreme of garden chicken, morel mushrooms, asparagus, new potatoes, peas, baby onions & wilted lettuce, sherry sauce | | | Grilled salmon fillet with tomato hollandaise | 906kcal | 553kcal | Malabar fish curry with toasted coconut | 613kcal | 18.95 |
| Jimmy Butler's free range gammon steak | 875kcal | 14.75 | Scottish salmon, 'Choron' sauce, mixed leaf salad & chips | | | roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice | | |
| with a fried Watercress Lane duck egg & chips | | | | | | | | |

DESSERTS

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| Zesty lemon parfait v | 333kcal | 7.95 |
| with kirsch-soaked cherries & coulis, almond & cacao tuile, candied lemon peel | | |
| Pistachio soufflé v | 337kcal | 8.25 |
| with rich chocolate ice cream | | |
| Chocolate fondant v | 617kcal | 7.95 |
| with spiced orange & passion fruit sauce, orange crémeux, confit orange & stem ginger | | |
| Mango & pineapple crumble ve | 391kcal | 6.95 |
| fresh fruit & coulis, citrus crumble, mango sorbet | | |
| Sticky toffee pudding v | 701kcal | 6.95 |
| with a cocoa & citrus crisp, crème fraîche | | |
| Jude's ice cream & sorbets v | | 5.40 |
| three scoops calories shown per scoop | | |
| with Gavotte biscuit 44kcal ve (without biscuit) | | |
| Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal | | |
| Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal | | |
| Cheese plate to share v | 2569kcal | 11.50 |
| Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel served with crackers & accompaniments | | |

We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" **PG** dishes for children up to 12 years who can try half portion main dishes for half price.

v | Suitable for vegetarians ve | Suitable for vegans
Adults need around 2000kcal per day.
Some of our dishes may contain olive stones, date stone, 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.

