

BAR MENU

NIBBLES

OLIVES 2.25

rustica olives (v)

BAGUETTE & DIPS 4.25

artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise (v)

BASKET of BREAD 2.00

unsalted butter (v)

STARTERS

MEDITERRANEAN FISH SOUP 7.75

Gruyère cheese croûtons

MOULES MARINIÈRE

or SAFFRON MOUCLADE 6.95

Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade

CHICKEN LIVER PARFAIT 6.95

truffle butter, red onion marmalade, toasted brioche

POTTED CROMER CRAB

& AVOCADO 8.50

with prawn butter & sourdough toast

SELECTION of SANDWICHES 6.95

see our blackboard, French fries

STEAK BAGUETTE 9.95

free range Cornish beef, red onion marmalade, French fries

MAINS

SCOTTISH SALMON

& CRAB FISHCAKE 12.50

crab mayonnaise, wilted leeks & poached egg

FISH & CHIPS 14.50

beer-battered cod fillet, French fries, pea purée and tartare sauce

MOULES FRITES 14.90

Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade, French fries & baguette

HEARTY VEGAN 'CHILLI PIE' 10.95

rich vegetable & bean chilli with smooth mash topping, mixed leaf salad (ve)

FREE RANGE CORNISH BEEF BURGER 14.25

award winning burger in a sourdough bun with homemade tomato chutney & French fries

ADD: Comté cheese 1.50, melted

blue cheese 1.50, bacon 1.50

STEAK FRITE EXPRESS 11.95

chargrilled Cornish minute steak, garlic & herb butter, French fries, mixed leaf salad

SIDES

FRENCH FRIES 3.50

DAUPHINOISE POTATO 3.50

**ROASTED MIXED
HERITAGE CARROTS 3.90**

**FRENCH BEANS, PEAS
& BROAD BEANS 3.90**

MIXED LEAF SALAD 3.50
*choice of dressing: classic French or
house balsamic with fig leaf oil*

ROQUETTE with PARMESAN 3.90

DESSERTS

MIXED BERRY PAVLOVA 5.90
*meringue, strawberries, blackberries,
raspberry coulis & Chantilly cream (v)*

ZESTY LEMON TART 6.75
Normandy sour cream (v)

**CHOCOLATE MOUSSE CUP
with CHERRY COMPOTE 7.50**
*chocolate crumble, chocolate cream
& mascarpone (v)*

**SELECTION of FIVE
FRENCH CHEESES 10.00**
*served with crackers, dried apricots, walnuts,
homemade pear & apple chutney*

HOT DRINKS

TEA 2.60
*Taylor's of Harrogate teas: Yorkshire Gold, decaf,
Earl Grey, Sencha green, peppermint, sweet rhubarb*

COFFEE
*americano / espresso 2.60
latte / cappuccino 2.95*

HOT CHOCOLATE 2.95

LIQUEUR COFFEES 6.60



AFTERNOON TEA
add a glass of Champagne for 9.90

CREAM TEA 9.50
*your choice of tea or coffee with freshly baked
fruit scones, clotted cream and jam*

TRADITIONAL TEA 22.50 per person
*assorted finger sandwiches, freshly baked
fruit scones with jam & Devonshire clotted cream,
selection of homemade cakes & desserts*