

APERITIFS & NIBBLES

TANQUERAY GIN <i>Fever-Tree Naturally Light Indian tonic</i>	6.95	NEGRONI <i>a perfectly balanced, bittersweet classic</i>	9.50	OLIVES <i>rustica olives</i> (ve)	2.25
WARNER'S RHUBARB PINK GIN <i>Fever-Tree Naturally Light Mediterranean tonic</i>	9.45	LANSON PERE ET FILS CHAMPAGNE 125ml <i>aged for 40 months - distinctively crisp & fresh</i>	9.90	BAGUETTE (ve) (no butter) / with dips (v)	2.25 / 4.50
				ANCHOVY APPETISER <i>anchovy butter, anchovies & sourdough</i>	4.25

STARTERS

CHEESE SOUFFLE <i>with Wyke Farm Cheddar sauce</i> (v)	7.75	MUSHROOM FRICASSEE <i>seasonal mushrooms with white wine, garlic & herbs & 'picos' croutons</i> (ve)	7.50
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>	8.90	CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	7.75
POTTED CORNISH CRAB with AVOCADO GUACAMOLE <i>prawn butter & sourdough toast</i>	9.75	MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread</i> (ve)	8.95 / 15.95
MORTEAU SAUSAGE & POTATO SALAD <i>pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing</i>	9.75	BAKED SAINT-MARCELLIN CHEESE <i>a pot of creamy, melted mountain cheese with truffled honey & bread to dip</i>	8.75
SALMON DUO <i>Loch Fyne gravadlax & hot smoked salmon pâté with salmon caviar, horseradish crème fraîche & dill pesto dressing</i>	9.95		

MAINS

PHEASANT SAUSAGES with TRUFFLE MASH <i>braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce</i>	17.50	MARINATED GLAZED CHICKEN with SWEET POTATO WEDGES <i>half a roast chicken with lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise</i>	18.25
MUSHROOM FRICASSEE with HERB DUMPLINGS <i>seasonal mushrooms with white wine, garlic & herbs & 'picos' croutons</i> (ve)	14.25	FREE RANGE CORNISH BEEF BURGER <i>with homemade tomato chutney, garlic mayonnaise, sourdough bun & French fries</i> ADD: Comté cheese 1.50, melted blue cheese 1.50, bacon 1.50	14.95
PAN-FRIED STONE BASS with BUTTERBEANS & CHORIZO <i>smoked paprika & tomato sauce, basil pesto</i>	17.75	MIXED BEAN & PIQUILLO PEPPER CHILLI <i>with mushrooms & tomatoes served with basmati & cauliflower rice, guacamole & tortilla chips</i> (ve)	13.50
CONFIT BARBARY DUCK LEG with BLACKBERRIES <i>slow-cooked carrots, green beans & Dauphinoise potato, blackberry liqueur & red wine sauce</i>	18.75	SLOW-COOKED BOEUF BOURGUIGNON <i>red wine sauce, lardons, baby onions, mushrooms & smooth mash</i>	18.90
HALLOUMI BURGER with WINTER COLESLAW <i>grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole & spiced mango chutney with winter coleslaw & skinny sweet potato fries</i> (v)	14.95	MORTEAU SAUSAGE & POTATO SALAD <i>pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive, Dijon mustard dressing</i>	14.65
MALABAR FISH CURRY with TOASTED COCONUT <i>roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice</i>	17.50	GRILLED SALMON FILLET with TOMATO HOLLANDAISE <i>Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries</i>	15.75

SIDES

FRENCH FRIES (ve)	3.95
TRUFFLED DAUPHINOISE POTATO (v)	4.50
SKINNY SWEET POTATO FRIES (ve)	4.35
SMOOTH MASH (v)	3.95
BUTTERED GREEN BEANS (v)	3.95
WINTER COLESLAW (v)	3.95
MIXED LEAF SALAD <i>choice of dressing: classic French or house balsamic with fig leaf oil</i> (ve)	3.95
BUTTERBEANS & CHORIZO <i>tomato sauce with smoked paprika</i>	4.25

PRIME CORNISH
CHARGRILLED STEAK

Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed British beef which is ethically reared and 30-day dry aged for flavour & tenderness

'LE GRAND' STEAK FRITES 21.00
Cornish sirloin steak (8oz), French fries, 'Café de Paris' herb & mustard butter

FILLET STEAK 8oz 26.95

CHATEAUBRIAND for TWO 16oz per person 27.50
(approx 20 minutes cooking time)

ADD A SAUCE:
Béarnaise, Roquefort or pepper sauce 1.50

Side orders available separately

KIDS

WE WELCOME CHILDREN

For little ones we have our children's menu. For older children we have a 'half price, half portion' menu featuring selected main course dishes. Please ask your server for a copy.

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 12.5% service will be added to your bill, this will be shared equally among the team who prepared and served your food today

