

NIBBLES & APERITIFS

OLIVES <i>rustica olives</i> (ve)	2.50
BAGUETTE (ve) (no butter) / with dips (v)	2.50 / 4.50
ANCHOVY APPETISER	4.50
TANQUERAY GIN <i>Fever-Tree Naturally Light Indian tonic</i>	6.95
APEROL SPRITZ	7.95

BUBBLES

	125ml glass / bottle		bottle
PROSECCO	6.25 / 29.95	LAURENT-PERRIER CUVÉE ROSE	95.00
LANSON PÈRE ET FILS CHAMPAGNE	9.95 / 49.50	RUINART BLANC DE BLANCS	115.00
LANSON LE GREEN LABEL BIO-ORGANIC	75.00	DOM PERIGNON VINTAGE	195.00

STARTERS

CHEESE SOUFFLE <i>with Wyke Farm Cheddar sauce</i> (v)	7.75
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>	8.75
POTTED CORNISH CRAB <i>with</i> AVOCADO GUACAMOLE <i>prawn butter & sourdough toast</i>	9.50
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
HOT SMOKED SALMON <i>with a trio of beetroot, cauliflower florets & horseradish crème fraîche</i>	9.75
JACKFRUIT FRITTERS & GREEN PAPAYA SALAD <i>Thai dressing, toasted cashew nuts & crispy noodles</i> (ve)	7.25

GRILLED SQUID SALAD <i>with</i> CHILLI & GINGER <i>grilled courgettes & aubergine, smoked paprika & red pepper dressing, fresh coriander</i>	7.75
PEA & BROAD BEAN SALAD <i>piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing</i> (ve)	7.50
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	7.75
MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread</i> (ve)	8.75
BAKED SAINT-MARCELLIN CHEESE <i>a pot of creamy, melted mountain cheese with truffled honey & bread to dip</i>	9.25

MAINS

SMOKED PORK BELLY <i>with</i> APPLE & CRACKLING <i>slow-roasted, outdoor-reared pork belly with crispy crackling, roasted apple & purée, braised cabbage & Dauphinoise potato</i>	17.50
PEA & BROAD BEAN SALAD <i>with</i> DEEP FRIED GOAT'S CHEESE <i>piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing</i> (ve) <i>without cheese</i>	14.95
PAN-FRIED STONE BASS <i>with</i> BUTTERBEANS & CHORIZO <i>smoked paprika & tomato sauce, basil pesto</i>	18.25
CONFIT BARBARY DUCK LEG <i>with slow-cooked carrots, green beans & Dauphinoise potato, citrus sauce & confit orange zest</i>	19.75
HALLOUMI BURGER <i>with</i> HOUSE COLESLAW <i>grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney, coleslaw & skinny sweet potato fries</i> (v)	15.50
MALABAR FISH CURRY <i>with</i> TOASTED COCONUT <i>roast cod with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice</i>	17.95
GRILLED SQUID SALAD <i>with</i> CHILLI & GINGER <i>grilled courgettes & aubergine, smoked paprika & red pepper dressing, fresh coriander</i>	14.50

ROASTED HALIBUT <i>with</i> CHAMPAGNE SAUCE <i>halibut steak on the bone, Champagne sauce, keta caviar, prawn potatoes with spring onion, spinach & chives</i>	24.50
CHICKEN PAILLARD <i>butterflied supreme of chicken with basil pesto & panko breadcrumbs, hasselback potato, slow-cooked cherry tomatoes, grilled golden courgette</i>	17.50
FREE RANGE CORNISH BEEF BURGER <i>with homemade tomato chutney, garlic mayonnaise, sourdough bun & French fries. ADD: Comté cheese 1.50, Gorgonzola 1.50, bacon 1.50 or chorizo ketchup 1.50</i>	15.50
JACKFRUIT FRITTERS & GREEN PAPAYA SALAD <i>Thai dressing, toasted cashew nuts & crispy noodles</i> (ve)	13.95
SLOW-COOKED BOEUF BOURGUIGNON <i>red wine sauce, lardons, baby onions, mushrooms & smooth mash</i>	18.95
MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread</i> (ve)	16.50
GRILLED SALMON FILLET <i>with</i> TOMATO HOLLANDAISE <i>Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries</i>	15.75

SIDES

FRENCH FRIES (ve)	4.25
MINTED NEW POTATOES (v)	4.25
SKINNY SWEET POTATO FRIES (ve)	4.25
BUTTERED GREEN BEANS (v)	4.25
HOUSE COLESLAW (v)	4.25
MIXED LEAF SALAD <i>choice of dressing: classic French or house balsamic with fig leaf oil</i> (ve)	4.25
PRAWN POTATOES <i>with spring onion, spinach & chives</i>	4.50

PRIME CORNISH CHARGRILLED STEAK

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

'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter</i>	20.95
SIRLOIN STEAK 8oz	20.50
FILLET STEAK 8oz	28.50
CHATEAUBRIAND for TWO 16oz <i>(approx 20 minutes cooking time)</i>	per person 28.50

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 charge will be added to your bill & shared equally among the team who prepared and served your food today.

SCAN FOR



ALLERGENS