

menu 30.00

STARTERS

Cheese soufflé with Wyke Farm cheddar sauce | v

Chicken liver parfait, truffle butter, caramelised red onion marmalade, toasted brioche

Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread | ve

MAINS

Pheasant sausages with truffled mash, braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce

Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips

Mixed bean & piquillo pepper chilli with mushrooms & tomatoes served with basmati & cauliflower rice, guacamole & tortilla chips | ve

DESSERTS

Chocolate fondant with spiced orange & passionfruit sauce, orange creméux, confit orange & stem ginger | v

Winter Pavlova with caramel sauce, cinnamon Bramley apple compote, rum Chantilly cream, glazed almonds & dried cranberries | v

Jude's ice creams & sorbets, 3 scoops with Gavotte biscuit | v, ve without biscuit

Add a cheese course
for 10.00 per person

SCAN FOR



ALLERGENS

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. All major credit cards accepted. VAT included at the prevailing rate.

menu 40.00

Artisan baked bread | ve without butter

STARTERS

Cheese soufflé with Wyke Farm cheddar sauce | v

Chicken liver parfait, truffle butter, caramelised red onion marmalade, toasted brioche

Mediterranean fish soup, Gruyère cheese, croûtons, saffron rouille

MAINS

Steak frites: sirloin steak (8oz), chips, 'Cafe de Paris' herb & mustard butter

Confit Barbary duck leg with blackberries, slow-cooked carrots, green beans & Dauphinoise potato, blackberry liqueur & red wine sauce

Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips

Mixed bean & piquillo pepper chilli with mushrooms & tomatoes served with basmati & cauliflower rice, guacamole & tortilla chips | ve

DESSERTS

Chocolate fondant with spiced orange & passionfruit sauce, orange creméux, confit orange & stem ginger | v

Sticky toffee pudding with a cocoa, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine | v

Jude's ice creams & sorbets, 3 scoops with Gavotte biscuit | v, ve without biscuit

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menu 50.00

Artisan baked bread | ve without butter

STARTERS

Cheese soufflé with Wyke Farm cheddar sauce | v

Potted Cornish crab with guacamole, prawn butter & sourdough toast

Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread | ve

MAINS

Fillet steak 8oz, pasture-reared Cornish beef, roast tomato, chips, Béarnaise sauce

Slow-cooked Boeuf Bourguignon, red wine sauce, lardons, baby onions, mushrooms & smooth mash

Pan-fried stone bass with butterbeans and chorizo, smoked paprika & tomato sauce, basil pesto

Mushroom fricassée with herb dumplings, seasonal mushrooms with white wine, garlic, herbs & 'picos' croutons | ve

DESSERTS

Pistachio soufflé with rich chocolate ice cream | v

Chocolate fondant with spiced orange & passionfruit sauce, orange creméux, confit orange & stem ginger | v

Mixed berry & Champagne coulis, pistachio, almond & hazelnut granola topping, vanilla ice cream, Lanson Champagne splash | ve

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for 10.00 per person

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