

# 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

**Glazed chicken with sweet potato wedges:** half a roast chicken with a Peruvian soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise

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

**Harissa & miso glazed aubergine,** baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing | ve

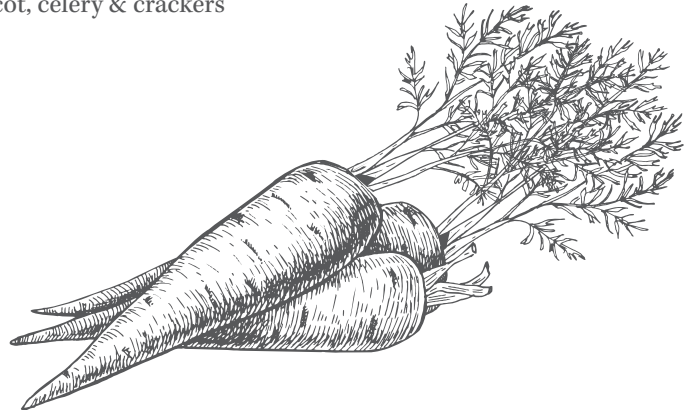
## DESSERTS

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

**Chocolate fondant** with spiced orange & passionfruit sauce | v

**Zesty lemon parfait** with kirsch soaked cherries & coulis, cacao & orange tuile | v

**Add a Saint-Marcellin cheese** a whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers  
**for 8.50 per person**



V vegetarian, VE vegan. Some of our dishes may contain olive stones, date stones or fish bones.

ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes. All major credit cards accepted. VAT included at the prevailing rate.

# menu 40.00

## 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 citrus sauce & orange zest**, French beans, carrots & Dauphinoise potato

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

**Jackfruit fritters & green papaya salad**, Thai dressing, toasted cashew nuts & crispy noodles | ve

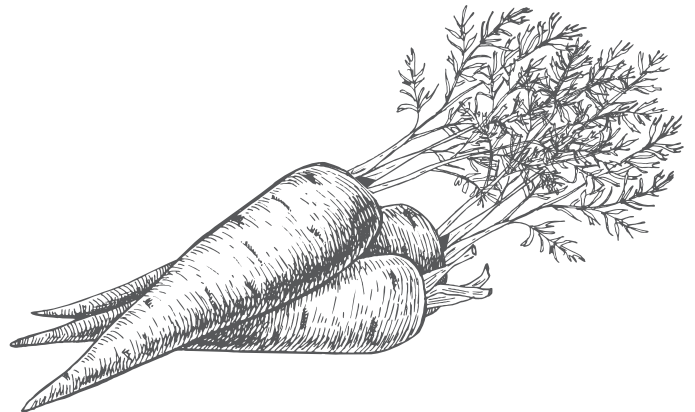
## DESSERTS

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

**Chocolate fondant** with spiced orange & passionfruit sauce | v

**Mango & pineapple Crumble**: fresh fruit & coulis, almond citrus crumble, vanilla ice cream | ve

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# menu 50.00

## STARTERS

**Cheese soufflé** with Wyke Farm cheddar sauce | v

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

**Loch Fyne salmon gravadlax**, salmon pâté & salmon caviar with horseradish crème fraîche & dill pesto dressing

## 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

**Malabar fish curry with toasted coconut**: roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice

**Harissa & miso glazed aubergine**, baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing | ve

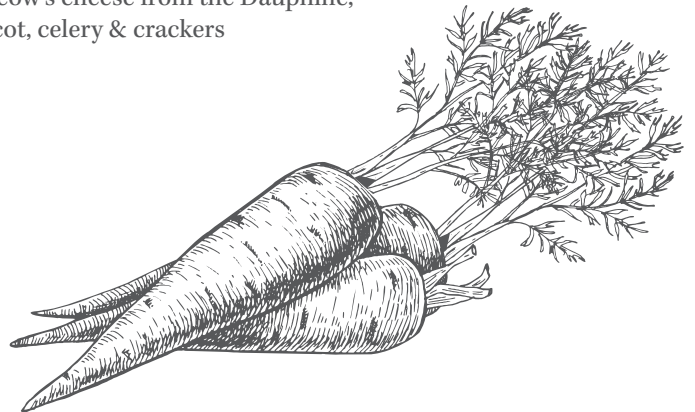
## DESSERTS

**Pistachio soufflé** with rich chocolate ice cream | v

**Chocolate fondant** with spiced orange & passionfruit sauce | v

**Zesty lemon parfait** with kirsch soaked cherries & coulis, cacao & orange tuile | v

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