

Sunday

pull up a chair

Dishes as priced or
Two courses 20.00
 Add a third course for 5.00



NIBBLES & APERITIFS

Rustica olives ve	2.25
Garlic baguette v	2.80
Baguette ve (no butter) / with dips v	2.25 / 4.50
Tanqueray Gin	6.20
Fever-Tree Naturally Light Indian tonic	
Aperol Spritz	7.95

STARTERS

Mediterranean fish soup , Gruyère cheese, croutons, saffron rouille	7.95
Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	7.95

MAINS

our roasts

Our fabulous roasts come with cauliflower cheese & seasonal vegetables plus bottomless rich gravy, roast potatoes & Yorkshires

Roast Cornish beef & Yorkshire pudding	15.95
Roast sirloin of outdoor-reared pork apple fritter, green apple sauce	14.95

Pan-fried stone bass with butterbeans & chorizo , smoked paprika & tomato sauce, basil pesto	17.25
Malabar fish curry with toasted coconut : roast line-caught cod with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	16.95
Marinated glazed chicken : half a roast chicken with a soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	18.50
Minted pea & broad bean salad with deep-fried goat's cheese , piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing ve without cheese	13.95
Steak Frites : Cornish sirloin steak (8oz), chips, 'Café de Paris' herb & mustard butter <i>Supplement applies (4.00) when ordering two or three courses</i>	19.95

BUBBLES

	<i>125ml / bottle</i>		<i>bottle</i>
Vitelli Prosecco	6.25 / 29.95		
Vitelli Prosecco Rosé	6.25 / 29.95		
Lanson Père et Fils Champagne	9.95 / 49.50		
Lanson Le Green Label Bio-Organic	75.00		

Cheese soufflé with Wyke Farm Cheddar sauce v	6.95
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Potted Cornish crab with avocado guacamole , prawn butter & sourdough toast	8.75
Jackfruit fritters with green papaya salad , Thai dressing, toasted cashew nuts & crispy noodles ve	6.50

Half a roast chicken	15.95
Beetroot & Cherrywood smoked cheese parcel , orange zest, truffled artichoke pesto & gravy v	14.95
Rump of West Country lamb with pea purée & crushed minted peas, slow-cooked carrots, Dauphinoise potato, garlic confit	18.95
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips with your choice of topping: Comté cheese or melted blue cheese or bacon <i>Additional topping for 1.50</i>	16.00
Confit Barbary duck leg with slow-cooked carrots, green beans & Dauphinoise potato, citrus sauce and confit orange zest	18.75
Halloumi burger with house coleslaw : grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney with house coleslaw & skinny sweet potato fries v	14.50

Laurent-Perrier Cuvée Rosé	95.00
Ruinart Blanc de Blancs	115.00
Dom Pérignon Vintage	195.00

SIDES

Chips ve	3.95
Skinny sweet potato fries ve	3.95
Minted new potatoes v	3.95
Buttered green beans v	3.95
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve	3.75
House coleslaw v	3.95
Prawn potatoes with spring onion, spinach & chives	4.25

DESSERTS

Cherry amandine : almond sponge with black cherries, toasted almonds & pistachios, vanilla anglaise sauce v	7.25
Pistachio soufflé with rich chocolate ice cream v	7.90
Sticky toffee pudding with a cocoa, almond & citrus crisp, crème fraîche & crunchy nougatine v <i>Available without nuts on request</i>	6.95
Golden chocolate feuilletine : layered chocolate sponge & mousse, a gilded dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries v	7.95
Rhubarb crumble : poached Yorkshire rhubarb, citrus & almond crumble, vanilla ice cream ve	6.95
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Cheese selection : hand-selected, seasonal French & English cheeses with crackers & accompaniments <i>Cheese is not included in the two/three course offer</i>	11.00

