

menu 50.00

Artisan baked bread | ve without butter

STARTERS

Cheese soufflé with Wyke Farm cheddar sauce | v

Potted Cornish crab with avocado 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

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

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

DESSERTS

Pistachio soufflé with rich chocolate ice cream | v

Golden chocolate feuilletine: layered chocolate sponge & mousse, a gilded dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries | v

Rhubarb crumble: poached Yorkshire rhubarb, citrus & almond crumble, vanilla ice cream | ve

Add a cheese course
for 11.00 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.