

menu 30.00

STARTERS

Mediterranean fish soup, Gruyère cheese, croutons, saffron rouille

Cheese soufflé with Wyke Farm Cheddar sauce | v

Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche

MAINS

Pheasant sausage with truffle mash, braised chestnuts, chestnut mushrooms, redcurrants, cherry apple, port & red wine sauce

Duck leg cassoulet: slow-cooked Barbury duck leg, haricot beans, smoked lardons & chorizo

Truffled lentil & tomato pasta 'millefeuille', wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts | ve

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

DESSERTS

Sticky toffee pudding with a cocoa & citrus crisp, crème fraîche | v

Baked apple & Calvados crumble, vanilla ice cream | ve

Judes' ice cream & sorbets : three scoops with Gavotte biscuit | ve (without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut

Sorbets: raspberry, mango, lemon, apple

Add a CHEESE COURSE

for 11.50 per person



V vegetarian, VE vegan.

ALLERGENS: Please let us know of any allergies before you order. Please scan the QR code for allergen information or request 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/ date stones, shot or fish bones. All major credit cards accepted. VAT included at the prevailing rate.

menu 40.00

ARTISAN BREAD | ve without butter

STARTERS

Cheese soufflé with Wyke Farm Cheddar sauce | v

Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche

Potted Cornish crab with avocado guacamole, prawn butter & sourdough toast

MAINS

Moroccan lamb tagine: spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous

Moules mariniere: rope-grown Cornish mussels with a traditional white wine & shallot sauce, chips & baguette

Steak Frites: 9oz Cornish rump steak, chips, 'Café de Paris' herb & mustard butter

Truffled lentil & tomato pasta 'millefeuille', wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts | ve

DESSERTS

Chocolate & orange mousse cup, chocolate sauce, chocolate crumble, orange crèmeux | v

Baked apple & Calvados crumble, vanilla ice cream | ve

Judes' ice cream & sorbets : three scoops with Gavotte biscuit | ve (without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut

Sorbets: raspberry, mango, lemon, apple

Add a CHEESE COURSE

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menu 50.00

ARTISAN BREAD | ve without butter

STARTERS

Cheese soufflé with Wyke Farm Cheddar sauce | v

Wild mushroom tart: crisp puff pastry topped with pan-fried wild mushrooms, tarragon, parsley, chives & garlic | ve

Grilled lightly smoked salmon with curried cauliflower florets, cauliflower purée, basil pesto & spiced mango chutney

MAINS

Pan-fried stone bass with prawn potatoes, buttered kale, white wine & prawn sauce

Coq au Vin with a rich red wine sauce, lardons, button mushrooms & baby onions, Dauphinoise potato & green beans

Sirloin Steak 8oz: pasture-reared Cornish beef, roast tomato, chips, Bearnaise sauce

Wild mushroom & roast beetroot salad: warm salad of pan-fried wild mushrooms, rainbow beetroot, grilled squash with tarragon oil, bulgur wheat & kale crisps | ve

DESSERTS

Pistachio soufflé with rich chocolate ice cream | v

Poached pear 'Pain Perdu': brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp | v

Judes' ice cream & sorbets : three scoops with Gavotte biscuit | ve (without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut

Sorbets: raspberry, mango, lemon, apple

Add a CHEESE COURSE

for 11.50 per person



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