



MENU 32.50

STARTERS

Cheese soufflé | v
with Wyke Farm Cheddar sauce

Mediterranean fish soup
Gruyère cheese, croutons, saffron rouille

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

MAINS

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

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

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

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

DESSERTS

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

Baked apple & Calvados crumble | ve
vanilla ice cream

Jude's ice cream & sorbets
three scoops with Gavotte biscuit | ve (*without biscuit*)
Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut
Sorbets: raspberry, mango, lemon, apple

Add a CHEESE COURSE
for 11.50 per person

v | Suitable for vegetarians ve | Suitable for vegans

Some of our dishes may contain olive stones or fish bones.

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.





MENU 42.50

Artisan bread with butter | ve (*without butter*)

STARTERS

Cheese soufflé | v
with Wyke Farm Cheddar sauce

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

Potted Cornish crab with avocado guacamole
prawn butter & sourdough toast

MAINS

Smoked pork belly with braised red cabbage & roast apple
Dauphinoise potato, apple sauce & pork crackling

Moules Marinière
rope-gorn Cornish mussels with a traditional white wine & shallot sauce,
chips & baguette

Steak frites
8oz rump steak, chips, 'Café de Paris' herb & mustard butter

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

DESSERTS

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

Baked apple & Calvados crumble | ve
vanilla ice cream

Jude's ice cream & sorbets
three scoops with Gavotte biscuit | ve (*without biscuit*)
Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut
Sorbets: raspberry, mango, lemon, apple

Add a CHEESE COURSE
for 11.50 per person

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MENU 52.50

Artisan bread with butter | *ve (without butter)*


STARTERS

Cheese soufflé | *v*
with Wyke Farm Cheddar sauce

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

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 & French beans

Sirloin steak 8oz
pasture-reared British beef, roast tomato, chips, Béarnaise sauce

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

DESSERTS



Pistacho soufflé | *v*
with rich chocolate ice cream

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

Jude's ice cream & sorbets
three scoops with Gavotte biscuit | *ve (without biscuit)*
Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut
Sorbets: raspberry, mango, lemon, apple

Add a CHEESE COURSE
for 11.50 per person

v | Suitable for vegetarians *ve* | Suitable for vegans

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