

## MENU - 30.00

### MEDITERRANEAN FISH SOUP

Gruyère cheese, croûtons, saffron rouille

### CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche

### INDIAN SPICED SAMOSAS

filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with a tamarind dipping sauce & coconut cashew cream (ve)



### SMOKED PORK BELLY WITH GOOSEBERRY COMPOTE

outdoor-reared Lincolnshire pork belly & crackling, gooseberry compote, sautéed potatoes, hispi cabbage & pork jus

### GRILLED SALMON FILLET WITH TOMATO HOLLANDAISE

Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries

### SALMON & SMOKED HADDOCK FISHCAKE

homemade fishcake with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg & tartare sauce

### HARISSA-GLAZED AUBERGINE WITH BUTTERNUT SQUASH

baba-ganoush, pine nuts, pomegranate seeds & flatbread (ve)



### ICE CREAM

today's selection, 2 scoops (ve)

### CHOCOLATE FEUILLANTINE

layered chocolate sponge & mousse, dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries (v)

### STICKY TOFFEE PUDDING

rich sticky toffee sponge, dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine (v)

(v) suitable for vegetarians. (ve) suitable for vegans. 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

ARTISAN BAKED BAGUETTE (v)



CHICKEN LIVER PARFAIT


truffle butter, red onion marmalade & toasted brioche

CHEESE SOUFFLE

Wyke Farm Cheddar sauce (v)

POTTED CORNISH CRAB WITH AVOCADO

prawn butter & sourdough toast



GRILLED SALMON FILLET WITH TOMATO HOLLANDAISE

Loch Fyne salmon, mixed leaf salad or French fries

GRILLED SIRLOIN STEAK (8OZ)

pasture-reared Cornish beef, roast tomato, chips, Béarnaise sauce

SMOKED PORK BELLY WITH GOOSEBERRY COMPOTE

outdoor-reared Lincolnshire pork belly & crackling, gooseberry compote, sautéed potatoes, hispi cabbage & pork jus

HARISSA-GLAZED AUBERGINE WITH BUTTERNUT SQUASH

baba-ganoush, pine nuts, pomegranate seeds & flatbread (ve)



PISTACHIO SOUFFLE


served with rich chocolate ice cream (v)

CHOCOLATE FEUILLANTINE

layered chocolate sponge & mousse, dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries (v)

CHERRY AMANDINE

sweet pastry biscuit topped with frangipane & fresh cherries, crème anglaise, toasted almonds & pistachios (v)



FILTER COFFEE

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## MENU - 50.00

ARTISAN BAKED BREAD (v)



CHEESE SOUFFLÉ

Wyke Farm Cheddar sauce (v)

POTTED CORNISH CRAB WITH AVOCADO

prawn butter & sourdough toast

CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche



DUCK LEG CONFIT WITH CITRUS SAUCE

slow-cooked with pea purée, broad beans, peas & sugar snaps, heritage carrots,  
Dauphinoise potato, lime zest confit & citrus sauce

GRILLED FILLET STEAK (8OZ)

pasture-reared Cornish beef, roast tomato, French fries, Béarnaise sauce

MALABAR FISH CURRY WITH TOASTED COCONUT

grilled king prawn, shallot crisps, coconut rice

SWEETCORN & POTATO FRITTER

smoked paprika, avocado salad, summer coleslaw & chipotle mayonnaise (ve)



PISTACHIO SOUFFLE

served with rich chocolate ice cream (v)

SUMMER BERRY PAVLOVA

meringue, whipped cream, strawberries, blackberries, raspberry coulis & vanilla ice cream (v)

CHOCOLATE FEUILLANTINE

layered chocolate sponge & mousse, dark chocolate glaze, hazelnut cream,  
chocolate sauce & sweet black cherries (v)



CHEESE SELECTION



FILTER COFFEE

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