

Sunday

pull up a chair

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

APERITIFS & NIBBLES

Tanqueray Gin	6.20
Fever-Tree Naturally Light Indian tonic	
Warner's Rhubarb pink gin	8.70
Fever-Tree Naturally Light Mediterranean tonic	

Negroni	8.75
a perfectly balanced, bittersweet classic	
Lanson Père et Fils Champagne 125ml	9.90
Aged for 40 months - distinctively crisp & fresh	

Rustica olives ve	2.25
Garlic baguette v	2.80
Baguette ve (no butter) / with dips v	2.25 / 4.50

STARTERS

Mediterranean fish soup	7.95
Gruyère cheese, croûtons, saffron rouille	
Cheese soufflé	6.95
Wyke Farm Cheddar sauce v	
Chicken liver parfait	6.95
truffle butter, homemade red onion marmalade & toasted brioche	
Baked Saint-Marcellin: a pot of creamy, melted mountain cheese, truffled honey & bread to dip	8.50

Potted Cornish crab with guacamole	8.75
prawn butter & sourdough toast	
Mushroom fricassée: seasonal mushrooms with white wine, garlic, herbs & 'picos' croutons ve	7.25
Moroccan mezze platter (starter/main)	7.95/14.95
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	

SIDES

Chips ve	3.95
Skinny sweet potato fries ve	3.95
Truffled Dauphinoise potato v	4.25
Smooth mash v	3.75
Buttered green beans v	3.95
Mixed leaf salad ve	3.75
Winter coleslaw v	3.95
Butterbeans & chorizo, tomato sauce with smoked paprika	3.95

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	14.95
apple fritter, green apple sauce	

Half a roast chicken	15.95
Beetroot & Cherrywood smoked cheese parcel,	14.95
orange zest, truffled artichoke pesto & gravy v	

Pan-fried stone bass with butterbeans & chorizo,	17.25
smoked paprika & tomato sauce, basil pesto	
Pheasant sausages with truffled mash,	16.95
braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce	
Malabar fish curry with toasted coconut	16.95
roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	
Marinated glazed chicken with sweet potato wedges: half a roast chicken with a soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	17.95
Steak Frites: Cornish sirloin steak (8oz), chips, 'Café de Paris' herb & mustard butter	19.95
<i>Supplement applies (4.00) when ordering two or three courses</i>	

Free range Cornish beef burger	16.00
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>	
Confit Barbary duck leg with blackberries,	18.50
slow-cooked carrots, green beans & Dauphinoise potato, blackberry liqueur & red wine sauce	
Mixed bean & piquillo pepper chilli	12.75
with mushrooms & tomatoes served with basmati & cauliflower rice, guacamole & tortilla chips ve	
Halloumi burger with winter coleslaw:	14.50
grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole & spiced mango chutney with winter coleslaw & skinny sweet potato fries v	

DESSERTS

Winter Pavlova with caramel sauce, cinnamon Bramley apple compote, rum Chantilly cream, glazed almonds & dried cranberries v	6.50
Pistachio soufflé with rich chocolate ice cream v	7.90
Indulgent sticky toffee pudding with cocoa, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine v	6.95
Chocolate fondant with spiced orange & passionfruit sauce, orange crémeux, confit orange & stem ginger v	7.50
Mixed berry & Champagne coulis, pistachio, almond & hazelnut granola topping, vanilla ice cream, Lanson Champagne splash	7.95
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit ve without biscuit	5.40
Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut	
Sorbets: Raspberry, Mango, Lemon, Green Apple	

Cheese Selection: five farmhouse cheeses from France, England, Ireland & Wales. Served with crackers & accompaniments
Cheese is not included in the two/three course offer

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. Payment is by card only, all major credit/debit cards accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill & shared equally among the team who prepared and served your food today.