

APERITIF

Chase grapefruit gin and tonic £5.75/ Aperol spritz £6

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Sharing board of cured meats, cheese, smoked salmon, home baked bread, cornichons, olives £18

Whole baked camembert with fresh bread £12

LUNCH - 2 courses £15 / 3 courses £20

STARTER

Truffle honey and goats cheese mousse, artichoke, walnuts and rocket salad (v)

Beetroot cured salmon, watercress, lemon and dill crème fraiche

MAIN

Mushroom tortellini, spinach, truffle oil, rocket salad (v)

Pan fried hake chickpea and chorizo, piquillo pepper cream

Confit pork belly, sweet potato puree, wild mushrooms, red wine sauce

DESSERT

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)

Lemon posset, blackberries and raspberries, shortbread biscuits (v)

EARLY BIRD DINNER - 2 course £20 / 3 course £25 - 6.30pm to 7.30pm Tuesday to Friday

STARTERS

Pan fried pigeon breast, roasted beets, blackberry sauce £8.00

Truffle honey and goats cheese mousse, artichoke, walnuts, rocket salad £7.50

Beetroot cured salmon, watercress, lemon and dill crème fraiche £8.50

Pressed guinea fowl terrine, apricot puree, confit onions, toasted hazelnuts £7.50

Sautéed king prawns, coriander, heritage tomato salsa £8.00

FROM THE GRILL

8oz Sirloin steak £24

10oz Ribeye steak £28

6oz Fillet steak £28

All served with grilled tomato, rocket, mushrooms and French fries

Your choice of blue cheese, mushroom, peppercorn sauce £1.50

CORNISH FISH

Seared scallops, apple and black pudding salad, mustard dressing £9 (*starter*)

Whole lemon sole £21

Served with parsley buttered new potatoes, mixed seasonal vegetables and caper brown butter

MAINS

Pan fried hske, chickpea and chorizo, cauliflower, piquillo pepper cream £17

Mushroom tortellini, spinach, truffle oil, rocket salad (v) £16

Roast chicken breast, sweet potato puree, wild mushrooms, red wine sauce £17

Rump of lamb and lamb merguez sausage, crushed potatoes, ratatouille, rosemary jus £21

Honey glazed duck breast, lyonnaise potatoes, heritage carrots, blackberry sauce £20

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction
Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £7.50

Sticky toffee pudding, toffee sauce,
vanilla ice cream (v)

Apple tart tatin, blackcurrant sorbet (v)

Dark chocolate torte, white chocolate honeycomb,
clementine sorbet (v)

Lemon posset, blackberries and raspberries,
shortbread biscuits (v)

CHEESE

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney and biscuits

Tor

Surprisingly deep and complex goats cheese

Camembert

Full fat traditionally made

Bleu D'Auvergne

Sweet, Salty and Intense

Oak Smoked Cheddar

*Matured for twelve months and smoked over oak
chips*

Reblochon de Savoie

Lovely smooth and subtle texture

EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £30

Or 8oz sirloin steaks £45

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually
V - Vegetarian*