

## SATURDAY DINNER MENU

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, bread, cornichons, olives £18

Whole baked camembert with fresh bread £12

### STARTERS

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

Truffle honey and goats cheese mousse, sun blushed tomato, walnuts, croutons and rocket £7.50

Beetroot cured salmon, fennel and radish salad, lemon and dill crème fraiche, crostini £8.50

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

Sautéed king prawns, coriander, fresh 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

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

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Whole lemon sole £21

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

### MAINS

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

Slow roast belly pork, 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, fondant potatoes, heritage carrots, blackberry sauce £20

Red wine marinated turbot bourgouignon, creamed potatoes, crispy pancetta, star anise jus £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

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### DESSERTS £7.50

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

Apple tart tatin, pistachio ice cream (v)

Trio of chocolate, hot chocolate  
fondant, white chocolate honeycomb, ganash,  
clementine sorbet(v)

Roasted plums, pistachio sponge,  
blackcurrant sorbet (v)

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

### CHEESE

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

#### **Tor**

*Surprisingly deep and complex goats cheese*

#### **Camembert**

*Full fat traditionally made*

#### **Blue D'Auvergne**

*Sweet, salty and intense*

#### **Oak Smoked Cheddar**

*Matured for twelve months and smoked over oak  
chips*

#### **Reblechon 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*

