

NIBBLES & APERITIFS

Rustica olives ve	2.25
Garlic baguette v	2.80
Baguette ve (no butter) / with dips v	2.25 / 4.50
Tanqueray Gin	6.20
Fever-Tree Naturally Light Indian tonic	
Aperol Spritz	7.95

STARTERS

Mediterranean fish soup , Gruyère cheese, croutons, saffron rouille	7.95
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Hot smoked salmon , with a trio of beetroot, cauliflower florets with horseradish crème fraîche	8.95
Grilled squid salad with chilli & ginger , grilled courgettes & aubergine, smoked paprika & red pepper dressing, fresh coriander	6.95
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	7.95

MAINS

Grilled squid salad with chilli & ginger , grilled courgettes & aubergine, smoked paprika & red pepper dressing, fresh coriander	13.50
Smoked outdoor-reared pork belly with crispy crackling, roasted apple & purée, braised cabbage & Dauphinoise potato	16.50
Grilled salmon fillet with tomato hollandaise : Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.75
Slow-cooked Bœuf Bourguignon , red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.95
Jimmy Butler's free range gammon steak with a fried Watercress Lane duck egg & chips	13.85
Pan-fried stone bass with butterbeans & chorizo , smoked paprika & tomato sauce, basil pesto	17.25
Confit Barbary duck leg with slow-cooked carrots, green beans & Dauphinoise potato, citrus sauce & confit orange zest	18.75
Jackfruit fritters with green papaya salad , Thai dressing, toasted cashew nuts & crispy noodles ve	12.95
Chicken Paillard : butterflied supreme of chicken with basil pesto & panko breadcrumbs, hasselback potato, slow-cooked cherry tomatoes, grilled golden courgette	16.50

BUBBLES

	125ml / bottle	
Prosecco	6.25 / 29.95	
Lanson Père et Fils Champagne	9.95 / 49.50	
Lanson Le Green Label Bio-Organic	75.00	

Cheese soufflé with Wyke Farm Cheddar sauce v	6.95
Morteau sausage & potato salad : pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing	8.95
Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50
Pea & broad bean salad , piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing ve	6.75
Potted Cornish crab with avocado guacamole , prawn butter & sourdough toast	8.75
Jackfruit fritters with green papaya salad , Thai dressing, toasted cashew nuts & crispy noodles ve	6.50

Roasted halibut with Champagne sauce : halibut steak on the bone, Champagne sauce, keta caviar, prawn potatoes with spring onion, spinach & chives	24.50
Pea & broad bean salad with deep-fried goat's cheese , piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing ve without cheese	13.95
Malabar fish curry with toasted coconut : roast line-caught cod with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	16.95
Halloumi burger with house coleslaw : grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney with house coleslaw & skinny sweet potato fries v	14.50
St Austell's ^{TRIBUTE} beef & ale pie with lardons, mushrooms & potato with a puff pastry crust. Served with green beans & a Tribute ale taster	14.50
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips ADD Comté cheese 1.50 / Gorgonzola 1.50 / bacon 1.50 / chorizo ketchup 1.50	14.50
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	15.50

	bottle
Laurent-Perrier Cuvée Rosé	95.00
Ruinart Blanc de Blancs	115.00
Dom Pérignon Vintage	195.00

SIDES

Chips ve	3.95
Skinny sweet potato fries ve	3.95
Minted new potatoes v	3.95
Buttered green beans v	3.95
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve	3.75
House coleslaw v	3.95
Prawn potatoes with spring onion, spinach & chives	4.25

STEAKS

Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed British beef which is ethically reared & 30-day dry aged for flavour & tenderness.

Steak Frites	19.95
9oz rump steak, chips, 'Café de Paris' herb & mustard butter	
Sirloin steak 8oz	19.50
Fillet steak 8oz	27.50
Chateaubriand for two 16oz	per person 28.50
approx 20 minutes cooking time	
Add sauce: Béarnaise, Roquefort or pepper 1.50	

Side orders available separately

KIDS

We welcome children - For little ones we have our children's menu. For older children we have a 'half price, half portion' menu featuring selected main course dishes. Please ask your server for a copy.

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 & served your food today.

SCAN FOR



ALLERGENS