

SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

House Bloody Mary	7.25
Made with Ketel One vodka, the perfect partner to our roasts	

APERITIFS

Tanqueray Gin	6.20
Fever-Tree Naturally Light Indian tonic	
Negroni ve	8.75
Lanson Père et Fils Champagne ve	9.95
125ml glass	

NIBBLES

Rustica olives ve	2.65
Garlic baguette v	3.10
Baguette ve (without butter)	2.65
Baguette with dips v	4.65
spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	

SIDES

Chips ve	3.95
French beans v	4.25
Skinny sweet potato fries ve	3.95
Buttered kale v	3.95
Mixed leaf salad ve	3.95
Winter coleslaw v	3.95
Truffle mash v	3.95

We welcome children

For little ones we have our children's menu. Please ask your server for a copy.

TWO COURSES FOR 22.50 | ADD A THIRD FOR 5.00 (OR DISHES AS PRICED)

STARTERS

Cheese soufflé v	6.95	Wild mushroom tart ve	9.95	Potted Cornish crab with avocado guacamole	9.40
with Wyke Farm Cheddar sauce		crisp puff pastry topped with pan-fried wild mushrooms, tarragon, parsley, chives & garlic		prawn butter & sourdough toast	
Mediterranean fish soup	7.95	Moroccan mezze platter ve	7.95	Escargots	6.95
Gruyère cheese, croûtons, saffron rouille		harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread		six snails with garlic & herb butter & baguette	
Chicken liver parfait	6.95				
truffle butter, homemade red onion marmalade & toasted brioche					

THE ROASTS

Our roasts are served with cauliflower cheese, roast seasonal vegetables, winter kale & bottomless roast potatoes, Yorkshires & gravy.

Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.

Roast beef	17.95	Half a roast grain-fed garden chicken	17.95
grass-fed British beef with horseradish sauce		Beetroot & Cherrywood smoked cheese parcel v	
Roast outdoor-reared British pork	17.95	with orange zest & truffled artichoke pesto	
with apple sauce			

MAINS

Moules marinière	16.50	Truffled lentil & tomato pasta 'millefeuille' ve	13.60	Free range Cornish beef burger	14.65
rope-grown Cornish mussels with a traditional white wine & shallot sauce, chips & baguette		wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts		homemade tomato chutney, garlic mayonnaise & chips <i>Add: chorizo ketchup, Gorgonzola, Comté cheese, bacon (1.50 each)</i>	
Wild mushroom & roast beetroot salad ve	14.65	Pan-fried stone bass with prawn potatoes	18.95	Malabar fish curry with toasted coconut	18.40
warm salad of pan-fried wild mushrooms, rainbow beetroot, grilled squash with tarragon oil, bulgur wheat & kale crisps		buttered kale, white wine & prawn sauce		roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	
Duck leg cassoulet	19.95	Steak frites	19.95		
slow-cooked Barbary duck leg, haricot beans, smoked lardons & chorizo		8oz rump steak, chips, 'Café de Paris' herb & mustard butter <i>(4.00 supplement applies when ordering two or three courses)</i>			

DESSERTS

Poached pear 'Pain Perdu' v	7.95
brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp	
Sticky toffee pudding v	6.95
with a cocoa & citrus crisp, crème fraîche	
Pistachio soufflé v	7.95
with rich chocolate ice cream	
Chocolate & orange mousse cup v	8.95
chocolate sauce, chocolate crumble, orange crémeux	
Baked apple & Calvados crumble ve	7.90
vanilla ice cream	
Jude's ice cream & sorbets	5.40
three scoops with Gavotte biscuit ve (without biscuit) <i>Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut Sorbets: raspberry, mango, lemon, green apple</i>	

Selection of French cheeses 11.50

Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme d'Ambert served with crackers & accompaniments

(Cheese is not included in the two or three course price offer)

v | Suitable for vegetarians ve | Suitable for vegans

Some of our dishes may contain olive stones, date stone, shot or fish bones.



SCAN FOR ALLERGENS

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

Choose any two courses and pay no more than 22.50 (excludes steak). A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

