

MENU - 30.00

CHEESE SOUFFLÉ

Wyke Farm Cheddar sauce (v)

CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche

INDIAN SPICED SAMOSAS

filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with a tamarind dipping sauce & coconut cashew cream (ve)



JIMMY BUTLER'S FREE RANGE GAMMON STEAK

fried Watercress Lane duck egg & chips

ST AUSTELL'S BEEF & ALE PIE

lardons, mushrooms, smooth mash or green beans & a Tribute ale taster

SALMON & SMOKED HADDOCK FISHCAKE

homemade fishcake with wilted spinach, kale & nutmeg in a cheddar cream sauce, free range poached egg, toasted almonds

GRILLED CAULIFLOWER STEAK WITH TRUFFLE CREAM

toasted nut crust, walnut parsley pesto, cauliflower, aubergine & mushroom purée & sweet potato wedges (ve)



ICE CREAM

today's selection, three scoops (ve)

CHOCOLATE & CITRUS ORANGE CUP

chocolate mousse & crumble, mascarpone cream (v) *without mascarpone*

STICKY TOFFEE PUDDING

rich sticky toffee sponge, dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine (v)



Add CHEESE

for 8.50 per person

(v) suitable for vegetarians. (ve) suitable for vegans. Some of our dishes may contain olive stones, date stones or fish bones.

ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes. All major credit cards accepted. VAT included at the prevailing rate.

MENU - 40.00

ARTISAN BAKED BAGUETTE (v)

CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche

CHEESE SOUFFLÉ

Wyke Farm Cheddar sauce (v)

MEDITERRANEAN FISH SOUP

Gruyère cheese, croûtons, saffron rouille

MOROCCAN LAMB TAGINE

spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous

GRAND STEAK FRITES

the full house: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter

MALABAR FISH CURRY WITH TOASTED COCONUT

roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice

GRILLED CAULIFLOWER STEAK WITH TRUFFLE CREAM

toasted nut crust, walnut parsley pesto, cauliflower, aubergine & mushroom purée & sweet potato wedges (ve)

ICE CREAM

today's selection, three scoops (ve)

CHOCOLATE & CITRUS ORANGE CUP

chocolate mousse & crumble, mascarpone cream (v) *without mascarpone*

BLACKCURRANT PAVLOVA

meringue, whipped cream, blackcurrants & blackcurrant coulis

with homemade marshmallows & vanilla ice cream (v)

FILTER COFFEE

Add CHEESE

for 8.50 per person

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MENU - 50.00

ARTISAN BAKED BREAD (v)



CHEESE SOUFFLÉ

Wyke Farm Cheddar sauce (v)

POTTED CORNISH CRAB WITH AVOCADO GUACAMOLE

prawn butter & sourdough toast

CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toasted brioche



DUCK LEG CONFIT WITH BLACKBERRIES

slow-cooked Barbary duck leg, pot-roast carrots, green beans, blackberry liqueur & red wine sauce

GRILLED FILLET STEAK (8OZ)

pasture-reared Cornish beef, roast tomato, French fries, Béarnaise sauce

MALABAR FISH CURRY WITH TOASTED COCONUT

grilled king prawn, shallot crisps, coconut rice

WILD MUSHROOM FRICASSEE WITH POTATO, HERB & CHEESE GNOCCHI

mixed native wild mushrooms with white wine, garlic & herbs, fried gnocchi,

Jerusalem artichoke shavings (v)



PISTACHIO SOUFFLE

served with rich chocolate ice cream (v)

BLACKCURRANT PAVLOVA

meringue, whipped cream, strawberries, blackberries, raspberry coulis & vanilla ice cream (v)

CHOCOLATE & CITRUS ORANGE CUP

chocolate mousse & crumble, mascarpone cream (v) *without mascarpone*



FILTER COFFEE



Add CHEESE

for 8.50 per person

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