

# menu 30.00

## STARTERS

**Mediterranean fish soup**, Gruyère cheese, croutons, saffron rouille

**Cheese soufflé** with Wyke Farm Cheddar sauce | v

**Chicken liver parfait**, truffle butter, homemade red onion marmalade & toasted brioche

## MAINS

**Sticky beef with coconut rice**: slow-cooked beef in a rich ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale

**Duck leg cassoulet**: slow-cooked Barbury duck leg, haricot beans, smoked lardons & chorizo

**Truffled lentil & tomato pasta 'millefeuille'**, wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts | ve

**Grilled salmon fillet with tomato hollandaise**: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad & chips

## DESSERTS

**Sticky toffee pudding** with a cocoa & citrus crisp, crème fraîche | v

**Baked apple & Calvados crumble**, vanilla ice cream | ve

**Judes' ice cream & sorbets** : three scoops with Gavotte biscuit | ve (without biscuit)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut*

*Sorbets: raspberry, mango, lemon, apple*

### Add a CHEESE COURSE

for 11.50 per person



V vegetarian, VE vegan.

**ALLERGENS:** Please let us know of any allergies before you order. Please scan the QR code for allergen information or request 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/ date stones, shot or fish bones. All major credit cards accepted. VAT included at the prevailing rate.

# menu 40.00

**ARTISAN BREAD** | ve without butter

## STARTERS

**Cheese soufflé** with Wyke Farm Cheddar sauce | v

**Chicken liver parfait**, truffle butter, homemade red onion marmalade & toasted brioche

**Potted Cornish crab with avocado guacamole**, prawn butter & sourdough toast

## MAINS

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

**Malabar fish curry with toasted coconut**: roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice

**Steak Frites**: 9oz Cornish rump steak, chips, 'Café de Paris' herb & mustard butter

**Truffled lentil & tomato pasta 'millefeuille'**, wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts | ve

## DESSERTS

**Chocolate & orange mousse cup**, chocolate sauce, chocolate crumble, orange crèmeux | v

**Baked apple & Calvados crumble**, vanilla ice cream | ve

**Judes' ice cream & sorbets** : three scoops with Gavotte biscuit | ve (without biscuit)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut*

*Sorbets: raspberry, mango, lemon, apple*

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# menu 50.00

**ARTISAN BREAD** | ve without butter

## STARTERS

**Cheese soufflé** with Wyke Farm Cheddar sauce | v

**Wild mushroom tart:** crisp puff pastry topped with pan-fried wild mushrooms, tarragon, parsley, chives & garlic | ve

**Grilled lightly smoked salmon with curried cauliflower florets,** cauliflower purée, basil pesto & spiced mango chutney

## MAINS

**Pan-fried stone bass** with prawn potatoes, buttered kale, white wine & prawn sauce

**Coq au Vin** with a rich red wine sauce, lardons, button mushrooms & baby onions, Dauphinoise potato & green beans

**Sirloin Steak 8oz:** pasture-reared Cornish beef, roast tomato, chips, Bearnaise sauce

**Wild mushroom & roast beetroot salad:** warm salad of pan-fried wild mushrooms, rainbow beetroot, grilled squash with tarragon oil, bulgur wheat & kale crisps | ve

## DESSERTS

**Pistachio soufflé** with rich chocolate ice cream | v

**Poached pear 'Pain Perdu':** brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp | v

**Judes' ice cream & sorbets :** three scoops with Gavotte biscuit | ve (without biscuit)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut*

*Sorbets: raspberry, mango, lemon, apple*

**Add a CHEESE COURSE**

for 11.50 per person



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