

# menu 30.00

**ARTISAN BREAD** | ve without butter

## STARTERS

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

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

**Moroccan mezze platter**: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread | ve

## MAINS

**Smoked outdoor-reared pork belly & crackling**, poached pink champagne rhubarb, sautéed potatoes & hispi cabbage

**Marinated chicken with sweet potato wedges**: half a roast chicken with lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise

**Smoked haddock & salmon fishcake** with spring vegetables & green pea sauce

**Green Thai vegetable curry** coconut rice, fresh chilli, coriander & crispy noodles | ve

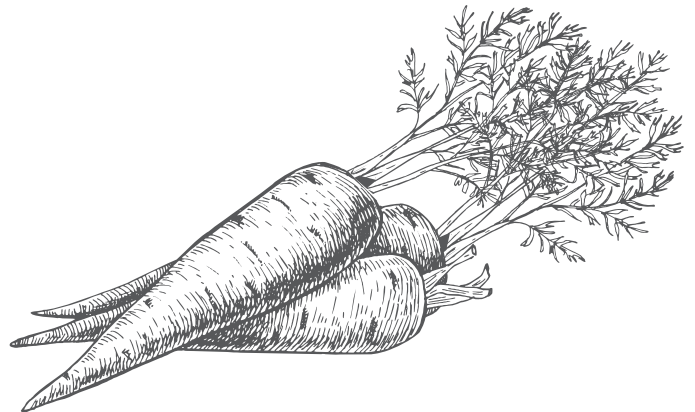
## DESSERTS

**Jude's ice creams & sorbets**, 3 scoops with Gavotte biscuit | v, ve without biscuit

**Chocolate fondant** with spiced orange & passionfruit sauce | v

**Zesty lemon parfait** with kirsch soaked cherries & coulis, cacao & orange tuile | v

**ADD A CHEESE COURSE**  
for 8.50 per person



**V** vegetarian, **Ve** vegan. 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 BREAD** | ve without butter

## STARTERS

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

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

**Mediterranean fish soup**, gruyère cheese, croûtons, saffron rouille

## MAINS

**Grand steak frites**: sirloin steak (8oz), chips, 'Cafe de Paris' herb & mustard butter

**West Country lamb rump**, Dauphinoise potato, pot roast carrots, pea purée & garlic confit

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

**Harissa & miso glazed aubergine**, baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing | ve

## DESSERTS

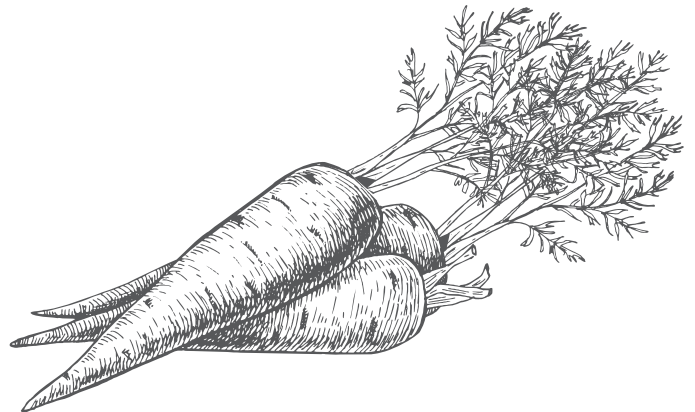
**Jude's ice creams & sorbets**, 3 scoops with Gavotte biscuit | v, ve without biscuit

**Chocolate fondant** with spiced orange & passionfruit sauce | v

**Poached rhubarb with ginger**, citrus almond crumble, vanilla ice cream | ve

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# menu 50.00

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## STARTERS

**Grilled asparagus & free range poached egg**, cauliflower crumble, smoked paprika & lemon dressing | v

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

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

## MAINS

**Fillet steak 8oz**, pasture-reared Cornish beef, roast tomato, chips, Béarnaise sauce

**Slow-cooked Barbary duck leg**, citrus sauce & orange zest confit, French beans, carrots & Dauphinoise potato

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

**Jackfruit fritters & green papaya salad**, Thai dressing, toasted cashew nuts & crispy noodles | ve

## DESSERTS

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

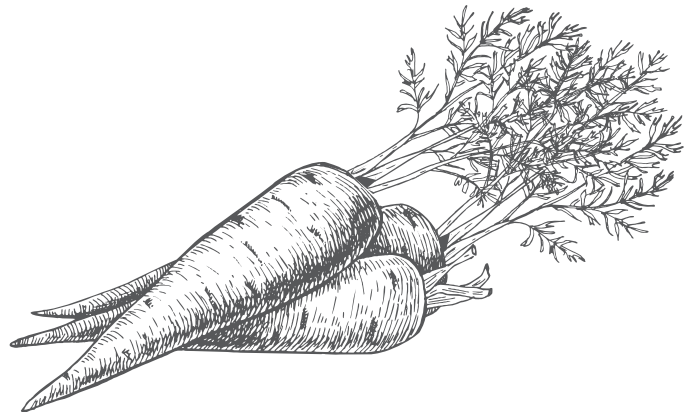
**“A Night at the Opera”**: coffee & chocolate layered sponge, salted caramel cream, gold-coated champagne truffle, spiced caramelised cashew nuts, coffee custard | v

**Zesty lemon parfait** with kirsch soaked cherries & coulis, cacao & orange tuile | v

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