

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)



SMOKED PORK BELLY WITH APPLE & CRACKLING

slow-roasted, outdoor-reared pork belly & crispy crackling, apples three ways, braised red cabbage, Dauphinoise potato

BRITISH PHEASANT WITH CRANBERRY, GIROLLES & MUSCAT PUMPKIN

slow-roasted pheasant, soused girolle mushrooms, Diced pumpkin & purée, cranberry sauce, Dauphinoise potato, port & red wine jus

SALMON & SMOKED HADDOCK FISHCAKE

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

SWEETCORN & POTATO FRITTER

smoked paprika, avocado salad, winter coleslaw & chipotle mayonnaise (ve)



ICE CREAM

today's selection, three scoops (ve)

CHOCOLATE INDULGENCE

a chocolate lovers dream: chocolate & orange mousse, chocolate ice cream, chocolate almond crumb...& a choccie flake (v)

STICKY TOFFEE PUDDING

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



Add a CHEESE COURSE

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



GRILLED SALMON FILLET WITH TOMATO HOLLANDAISE

Loch Fyne salmon, mixed leaf salad or French fries

GRAND STEAK FRITES


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

BRITISH PHEASANT WITH CRANBERRY, GIROLLES & MUSCAT PUMPKIN

slow-roasted pheasant, soused girolle mushrooms, Diced pumpkin & purée, cranberry sauce, Dauphinoise potato, port & red wine jus

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 INDULGENCE

a chocolate lovers dream: chocolate & orange mousse, chocolate ice cream, chocolate almond crumb...& a choccie flake (v)

BLACKCURRANT PAVLOVA

meringue, whipped cream, blackcurrants & blackcurrant coulis with homemade marshmallows & vanilla ice cream (v)



FILTER COFFEE



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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 gnocci,

Jerusalem artichoke shaving (v)



PISTACHIO SOUFFLE

served with rich chocolate ice cream (v)

BLACKCURRANT PAVLOVA

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

CHOCOLATE INDULGENCE

a chocolate lovers dream: chocolate & orange mousse, chocolate ice cream,

chocolate almond crumb...& a choccie flake (v)



FILTER COFFEE



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