

menu 30.00

STARTERS

Cheese soufflé with Wyke Farm Cheddar sauce | v

Chicken liver parfait, truffle butter, homemade 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

Slow-cooked Boeuf Bourguignon, red wine sauce, lardons, baby onions, mushrooms & smooth mash

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

Pea & broad bean salad with deep-fried goat's cheese, piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing | ve without cheese

DESSERTS

Golden chocolate feuilletine: layered chocolate sponge & mousse, a gilded dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries | v

Sticky toffee pudding with a cocoa, almond & citrus crisp, crème fraîche & crunchy nougatine | v
(Available without nuts on request)

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

Add a cheese course
for 11.00 per person

SCAN FOR



ALLERGENS

ALLERGENS: Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for 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 or date stones, fish bones or shot. All major credit cards accepted. VAT included at the prevailing rate.