

## OUR MENU

Seasonality, sustainability & ethical sourcing are at the heart of all we do. We are proud to bring the highest quality produce to your table, cooked with passion by our chefs.

## APERITIFS

|   |      |
|---|------|
| <b>Signature Gin &amp; Tonic</b>  | 7.40 |
| Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig |      |
| <b>House Bloody Mary</b>  | 7.95 |
| Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning  |      |
| <b>Blood Orange Paloma</b>  | 9.95 |
| Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge       |      |
| <b>Lanson Père et Fils Champagne</b>   ve   | 9.95 |
| 125ml glass   |      |

## NIBBLES TO SHARE

|   |      |
|---|------|
| <b>Rustica olives</b>   ve 145kcal                            | 2.75 |
| <b>Garlic baguette</b>   v 588kcal                            | 3.25 |
| <b>Baguette</b>   v 495kcal   ve (without butter) 276kcal     | 2.75 |
| <b>Baguette with dips</b>   v 673kcal                         | 4.75 |
| spiced aubergine & mushroom, spicy citrus, saffron mayonnaise |      |

## SIDES

|  |      |
|--|------|
| <b>Chips</b>   ve 379kcal  | 3.95 |
| <b>Buttered French beans</b>   v 178kcal   | 4.25 |
| <b>Sweet potato fries</b>   ve 400kcal   | 3.95 |
| <b>Minted new potatoes</b>   v 254kcal   | 3.95 |
| <b>Smooth mash</b>   v 187kcal   | 3.95 |
| <b>Mixed leaf salad</b>   ve 11kcal  | 3.95 |
| choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal |      |
| <b>House coleslaw</b>   v 153kcal  | 3.95 |
| <b>Mixed greens</b>   ve 95kcal  | 3.95 |

## STARTERS

|   |      |   |      |  |      |
|---|------|---|------|--|------|
| <b>Cheese soufflé</b>   v 362kcal   | 6.95 | <b>Pea &amp; broad bean salad</b>   ve 287kcal  | 6.50 | <b>Classic salmon gravadlax</b> 231kcal                      | 9.95 |
| with Wyke Farm Cheddar sauce  |      | piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing   |      | Dijon mustard, dill, cucumber julienne & lemon crème fraîche |      |
| <b>Mediterranean fish soup</b> 627kcal  | 7.95 | <b>Morteau sausage &amp; potato salad</b> 694kcal   | 9.95 | <b>Escargots</b> 380kcal                                     | 6.95 |
| Gruyère cheese, croûtons, saffron rouille   |      | pan-fried smoked Morteau sausage, white wine potato salad, Burford Brown poached egg, curly endive & Dijon mustard dressing |      | six snails with garlic & herb butter, baguette               |      |
| <b>Chicken liver parfait</b> 582kcal  | 6.95 | <b>Moroccan mezze</b>   ve 573kcal  | 7.95 | <b>Potted Cornish crab with avocado guacamole</b> 453kcal    | 9.40 |
| truffle butter, homemade red onion marmalade & toasted brioche  |      | harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread       |      | prawn butter & sourdough toast                               |      |
| <b>Asparagus with soft poached egg</b>   v 394kcal  | 8.95 |   |      |  |      |
| grilled asparagus with cauliflower & courgette chilli crumble, Burford Brown poached egg, smoked paprika dressing |      |   |      |  |      |

## MAINS

|   |       |  |
|---|-------|--|
| <b>Rainbow beetroot salad</b>   v 445kcal   | 14.65 | <p><b>Prime British chargrilled steak</b><br/>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared &amp; 30-day dry aged for flavour &amp; tenderness</p> <p>Our steaks are served with chips, green salad &amp; a garlic tomato</p> <p><b>Rump 8oz</b> 872kcal 19.95</p> <p><b>Sirloin 8oz</b> 982kcal 25.75</p> <p><b>Fillet 7oz</b> 902kcal 29.95</p> <p><b>Chateaubriand for two 14oz</b> 1729kcal allow 20 minutes for cooking &amp; resting</p> <p>Additions: 'Café de Paris' butter 140kcal, Béarnaise 223kcal, Roquefort 130kcal, peppercorn sauce 43kcal (1.95 each)</p> <p><b>Halloumi burger with house coleslaw</b>   v 1237kcal 14.65<br/>grilled Laverstoke Park buffalomi, lime &amp; paprika mayonnaise, mango chutney, coleslaw &amp; sweet potato fries</p> <p><b>Sticky beef with coconut rice</b> 949kcal 19.25<br/>slow-cooked beef in a ginger, soy &amp; lime sauce, coconut rice with crispy onions, buttered kale</p> <p><b>Salmon &amp; smoked haddock fishcake</b> 770kcal (PG) 431kcal 14.95<br/>homemade fishcake with wilted spinach, leeks, peas &amp; baby gem lettuce, Burford Brown poached egg &amp; tartare sauce</p> |
| (PG) 247kcal  |       |  |
| Trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing   ve (with vegan crème fraîche) 465kcal        |       |  |
| <b>Smoked pork belly with rhubarb</b> 1036kcal (PG) 591kcal   | 17.95 |  |
| outdoor-reared pork belly & crackling, poached pink champagne rhubarb, sautéed potatoes & hispi cabbage   |       |  |
| <b>Duck leg confit with citrus sauce</b> 1315kcal   | 18.95 |  |
| slow-cooked Barbary duck leg, citrus sauce & candied orange, French beans, carrots & Dauphinoise potato   |       |  |
| <b>Roast butternut squash with feta cheese</b>   v 1030kcal   | 13.95 |  |
| citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate   ve (without feta) 960kcal   |       |  |
| <b>Pan-fried sea bream with bouillabaisse sauce</b> 660kcal   | 16.75 |  |
| fried squid, sunblush tomato, French beans, parmesan, grilled artichokes, sautéed potatoes & croutons   |       |  |
| <b>Jimmy Butler's free range gammon steak</b> 875kcal   | 14.75 |  |
| with a fried Watercress Lane duck egg & chips   |       |  |
| <b>St Austell's TRIBUTE beef &amp; ale pie</b>  | 14.95 |  |
| with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash 1078kcal or green beans 1069kcal                            |       |  |
| <b>Free range Cornish beef burger</b> 1145kcal  | 14.65 |  |
| homemade tomato chutney, garlic mayonnaise & chips<br>Additions: chorizo ketchup 105kcal, Gorgonzola 78kcal, Emmental 79kcal, bacon 109kcal (1.50 each) |       |  |
| <b>Pan-fried chicken with morels &amp; sherry sauce</b> 602kcal   | 19.95 |  |
| supreme of garden chicken, morel mushrooms, asparagus, new potatoes, peas, baby onions & wilted lettuce, sherry sauce                                   |       |  |
| <b>Grilled salmon fillet with tomato hollandaise</b> 906kcal (PG) 553kcal   | 15.50 |  |
| Scottish salmon, 'Choron' sauce, mixed leaf salad & chips   |       |  |
| <b>Moroccan mezze</b>   ve 921kcal  | 15.70 |  |
| harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread                                   |       |  |
| <b>Malabar fish curry with toasted coconut</b> 613kcal  | 18.95 |  |
| roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice  |       |  |

## DESSERTS

|  |       |
|--|-------|
| <b>Zesty lemon parfait</b>   v 333kcal   | 7.95  |
| with kirsch-soaked cherries & coulis, almond & cacao tuile, candied lemon peel   |       |
| <b>Pistachio soufflé</b>   v 337kcal   | 8.25  |
| with rich chocolate ice cream  |       |
| <b>Chocolate fondant</b>   v 617kcal   | 7.95  |
| with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger  |       |
| <b>Mango &amp; pineapple crumble</b>   ve 391kcal  | 6.95  |
| fresh fruit & coulis, citrus crumble, mango sorbet   |       |
| <b>Sticky toffee pudding</b>   v 701kcal   | 6.95  |
| with a cocoa & citrus crisp, crème fraîche   |       |
| <b>Jude's ice cream &amp; sorbets</b>   v  | 5.40  |
| three scoops calories shown per scoop<br>with Gavotte biscuit 44kcal   ve (without biscuit)<br>Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal<br>Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal |       |
| <b>Cheese plate to share</b>   v 2569kcal  | 11.50 |
| Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel served with crackers & accompaniments  |       |

## We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" (PG) dishes for children up to 12 years who can try half portion main dishes for half price.

v | Suitable for vegetarians      ve | Suitable for vegans  
Adults need around 2000kcal per day.  
Some of our dishes may contain olive stones, date stone, or fish bones.

**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.



A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

