

SET MENU

£19 FOR 2 COURSES

£23 FOR 3 COURSES

Spiced parsnip and apple soup with parsnip crisps (V)

Atlantic king prawn and avocado cocktail with Marie Rose sauce

Roasted cauliflower croquettes with Colston Basset stilton dip (V)

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Searched Scottish salmon, wilted spinach, clam, tomato and tarragon braised butterbeans

Coq au vin, smoked bacon, caramelized onions, button mushrooms, creamed potato and red wine sauce

Risotto of ginger marinated pumpkin, rosemary goats cheese crispy sage and lemon oil (V)

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Rhubarb and apple crumble with vanilla custard

Caramelised coconut rice pudding with mango and lime compote

Selection of homemade ice creams and sorbets

MAIN COURSES

Casserole of butterbeans and chickpeas with roasted pepper and tomato sauce, black garlic dressing (V) £15

Risotto of ginger marinated pumpkin, rosemary goats cheese crispy sage and lemon oil (V) £15

Grilled fillet of sea bass with purple sprouting broccoli, new potatoes, tomato and basil sauce vierge £18.5

Cornish cod fish cakes with crushed peas and fries £15

Searched Scottish salmon, wilted spinach, palourde clams tomato and tarragon braised butterbeans £18.5

Braised pork cheeks with creamed potatoes, roasted parsnips, glazed carrots and calvados sauce £16.5

Confit duck leg with fondant potato, soused savoy cabbage and red wine jus £18.5

Crispy veal schnitzel, creamed potato, beurre noisette enriched veal jus and lemon £22

8oz 28 day aged ribeye steak, triple cooked fries and Béarnaise sauce, watercress, rocket and shallot salad £23

DESSERTS AND CHEESE

£6 each

Rhubarb and apple crumble with vanilla custard

Caramelised coconut rice pudding with mango and lime compote

Warm salted caramel dark chocolate fondant with banana ice cream

Selection of homemade ice creams and sorbets

A selection of French and British Farmhouse cheeses, served with crackers and fruit chutney

COFFEE AND TEA

Espresso	£2	English Breakfast	£2.5
Large Espresso	£3	Earl Grey	£2.5
Noisette	£2.5	Green Tea	£2.5
Large Macchiato	£3.5	Chamomile	£2.5
Americano	£2.5	Peppermint	£2.5
Cappuccino	£3.5	Fresh Mint	£2.5
Latte	£3.5		

STARTERS

Spiced parsnip and apple soup with parsnip crisps (V) £6.5

Cornish crab bisque with crumbed crab croquette £8

Tri coloured beetroot with chickpeas, rocket and orange dressing (V) £7

Ginger-marinated Pumpkin and toasted Buckwheat salad with rosemary goats cheese and black garlic dressing (V) £7.5

Roasted cauliflower croquettes with Colston Basset stilton dip (V) £8

Terrine of Bearfield Farm ham hock with, watercress, pickled vegetables and hazelnut dressing £8.5

Atlantic king prawn and avocado cocktail with Marie Rose sauce £9.5

Kings cure smoked salmon with avocado puree, horseradish crème fraiche and home-made soda bread £11

SIDE ORDERS

All sides £4 each

Purple sprouting broccoli

Steamed Spinach leaf

French beans

Rocket and parmesan salad

Triple cooked fries

Creamed potato

New potatoes

Mixed leaf salad

Prices include VAT. An optional service charge of 12.5 % which is at the customer's discretion and goes entirely to staff will be added to your bill

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

PORT & STICKY

	75ml	Btl
Sandeman LBV 2015	6	49
Sandeman 10 Years Old Tawny Port	8	56
Sandeman 20 Years Old Tawny Port	11	92

Banyuls Domaine de Valcros, Roussillon 2016 (500ml) 5 33

Sauternes Château Delmond, Bordeaux 2015 (750ml) 7 55

Tokaji Aszú 5 Puttonyos Dorgó, Hungary 2012 (500ml) 14 89

SHERRY

	75ml	Btl
Manzanilla, Valdespino, Sanlucar de Barrameda (375ml)	4.5	22
Amontillado, Sandeman Aged 20 years (500ml)	9	69
Pedro Ximenez, Sandeman Aged 20 years (500ml)	12	99

