

menu 30.00

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

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

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

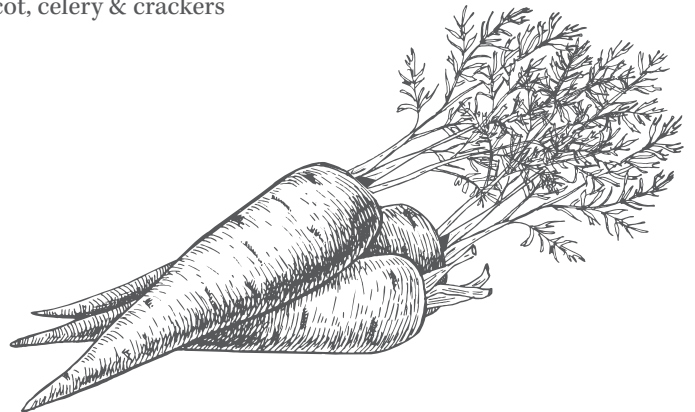
DESSERTS

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

Chocolate fondant with spiced orange & passionfruit sauce | v

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

Add a Saint-Marcellin cheese a whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers
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

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

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

Confit Barbary duck leg with citrus sauce & orange zest, French beans, carrots & Dauphinoise potato

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

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

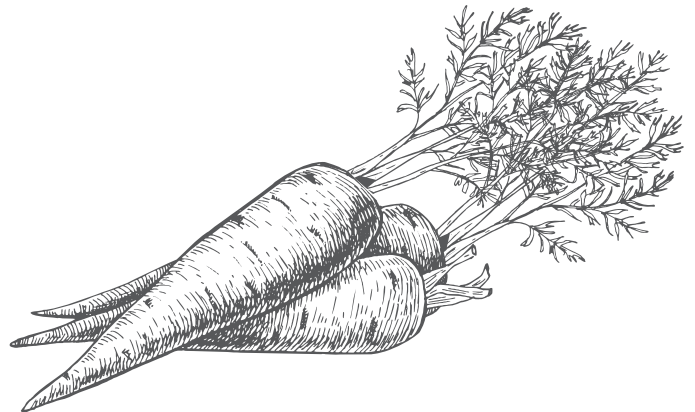
DESSERTS

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

Chocolate fondant with spiced orange & passionfruit sauce | v

Mango & pineapple Crumble: fresh fruit & coulis, almond citrus crumble, vanilla ice cream | ve

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menu 50.00

STARTERS

Cheese soufflé with Wyke Farm cheddar sauce | v

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

Loch Fyne salmon gravadlax, salmon pâté & salmon caviar with horseradish crème fraîche & dill pesto dressing

MAINS

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

Confit Barbary duck leg with citrus sauce & orange zest, 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

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

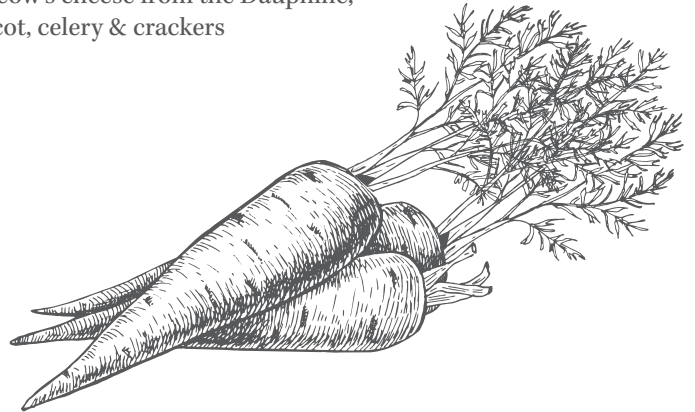
DESSERTS

Pistachio soufflé with rich chocolate ice cream | v

Chocolate fondant with spiced orange & passionfruit sauce | v

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

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