

Sunday

pull up a chair

Dishes as priced or
Two courses 20.00
 Add a third course for 5.00



NIBBLES & APERITIFS

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| Rustica olives ve | 2.25 |
| Garlic baguette v | 2.80 |
| Baguette ve (no butter) / with dips v | 2.25 / 4.50 |
| Tanqueray Gin | 6.20 |
| Fever-Tree Naturally Light Indian tonic | |
| Aperol Spritz | 7.95 |

STARTERS

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| Mediterranean fish soup , Gruyère cheese, croutons, saffron rouille | 7.95 |
| Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey & bread to dip | 8.50 |
| Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve | 7.95 |

MAINS

our roasts

Our fabulous roasts come with cauliflower cheese & seasonal vegetables plus bottomless rich gravy, roast potatoes & Yorkshires

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| Roast Cornish beef & Yorkshire pudding | 15.95 |
| Roast sirloin of outdoor-reared pork apple fritter, green apple sauce | 14.95 |

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| Pan-fried stone bass with butterbeans & chorizo , smoked paprika & tomato sauce, basil pesto | 17.25 |
| Malabar fish curry with toasted coconut : roast line-caught cod with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice | 16.95 |
| Chicken Paillard : butterflied supreme of chicken with basil pesto & panko breadcrumbs, hasselback potato, slow-cooked cherry tomatoes, grilled golden courgette | 16.50 |
| Pea & broad bean salad with deep-fried goat's cheese , piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing ve without cheese | 13.95 |

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| Steak Frites : 9oz rump steak, chips, 'Café de Paris' herb & mustard butter <i>Supplement applies (4.00) when ordering two or three courses</i> | 19.95 |
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BUBBLES

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| | <i>125ml / bottle</i> | | <i>bottle</i> |
| Prosecco | 6.25 / 29.95 | | |
| Lanson Père et Fils Champagne | 9.95 / 49.50 | | |
| Lanson Le Green Label Bio-Organic | 75.00 | | |

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| Cheese soufflé with Wyke Farm Cheddar sauce v | 6.95 |
| Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche | 6.95 |
| Potted Cornish crab with avocado guacamole , prawn butter & sourdough toast | 8.75 |
| Jackfruit fritters with green papaya salad , Thai dressing, toasted cashew nuts & crispy noodles ve | 6.50 |

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| Half a roast chicken | 15.95 |
| Beetroot & Cherrywood smoked cheese parcel , orange zest, truffled artichoke pesto & gravy v | 14.95 |

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| Smoked outdoor-reared pork belly with crispy crackling, roasted apple & purée, braised cabbage & Dauphinoise potato | 16.50 |
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| Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips with your choice of topping: Comté cheese or Gorgonzola or bacon or chorizo ketchup <i>Additional topping for 1.50</i> | 15.95 |
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| Confit Barbary duck leg with slow-cooked carrots, green beans & Dauphinoise potato, citrus sauce and confit orange zest | 18.75 |
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| Halloumi burger with house coleslaw : grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney with house coleslaw & skinny sweet potato fries v | 14.50 |
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| Laurent-Perrier Cuvée Rosé | 95.00 |
| Ruinart Blanc de Blancs | 115.00 |
| Dom Pérignon Vintage | 195.00 |

SIDES

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| Chips ve | 3.95 |
| Skinny sweet potato fries ve | 3.95 |
| Minted new potatoes v | 3.95 |
| Buttered green beans v | 3.95 |
| Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve | 3.75 |
| House coleslaw v | 3.95 |
| Prawn potatoes with spring onion, spinach & chives | 4.25 |

DESSERTS

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| Cherry amandine : almond sponge with black cherries, toasted almonds & pistachios, vanilla anglaise sauce v | 7.25 |
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| Pistachio soufflé with rich chocolate ice cream v | 7.90 |
| Sticky toffee pudding with a cocoa, almond & citrus crisp, crème fraîche & crunchy nougatine v <i>Available without nuts on request</i> | 6.95 |

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| Golden chocolate feuilletine : layered chocolate sponge & mousse, a gilded dark chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries v | 7.95 |
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| Rhubarb crumble : poached Yorkshire rhubarb, citrus crumble, vanilla ice cream ve | 7.50 |
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| Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple | 5.40 |
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| Cheese selection : hand-selected, seasonal French & English cheeses with crackers & accompaniments <i>Cheese is not included in the two/three course offer</i> | 11.00 |
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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. Payment is by card only, all major credit/debit cards accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill & shared equally among the team who prepared & served your food today.

SCAN FOR



ALLERGENS