

Seasonal notes

Frosty fields and misty mornings mark the winter season. It's a time to enjoy hearty home-cooked food made with love...

APERITIFS

SIGNATURE G&T

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 9.00

HOUSE BLOODY MARY

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 9.90

BLOOD ORANGE PALOMA

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 11.90

LANSON PERE ET FILS CHAMPAGNE

crisp, zesty, elegant (125ml glass) / 10.15

TO START

we love

CHEESE SOUFFLE (v) with a rich Coastal Cheddar sauce / 7.95

MEDITERRANEAN FISH SOUP Gruyère cheese, rouille, croutons / 9.45

MORTEAU SAUSAGE SALAD pan-fried smoked Morteau sausage, white wine potato salad, poached St. Ewe egg, Dijon mustard dressing / 9.95

PRAWN & CRAYFISH COCKTAIL with AVOCADO lime & paprika mayonnaise / 9.95
Add: king prawn 2.00

BAKED CHESTNUT MUSHROOMS with DUXELLE (ve) mushroom & cep cream, parsley crumb / 8.75

NIBBLES

OLIVES (ve) Rustica olives / 3.50

BAGUETTE (v) | (ve) without butter with Netherend Farm salted butter / 3.95

BAGUETTE with DIPS (v) saffron rouille, olive oil & balsamic reduction, spiced tomato & roast pepper tapenade / 5.60

ANCHOVY APPETISER anchovy butter, anchovies, sourdough / 4.95

GAME TERRINE

rhubarb chutney, caperberries & gherkins, sourdough / 9.95

MOULES MARINIÈRE

rope-grown Fowey mussels, white wine & shallot sauce, baguette / 10.95

CRAB & SWEETCORN BON-BONS with BROWN CRAB MAYONNAISE guacamole / 9.95

ESCARGOTS

six snails with garlic & herb butter, baguette / 7.95

GOAT'S CHEESE & LEEK TART apple & walnut salad, red onion marmalade / 9.95

MUSCAT PUMPKIN

RISOTTO (v) | (ve) without cheese spiced sweet potato, toasted pine nuts & pumpkin seeds / 9.45

MAINS

FROM THE FARM

From hand-picked farmers who care passionately about quality

seasonal favourite

HERB-CRUSTED LAMB ROULADE Jerusalem artichoke purée, Dauphinoise potato, confit garlic, lamb jus / 20.50

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE Dauphinoise potato, roasted Braeburn apple, braised red cabbage, pork jus / 19.95

TOULOUSE SAUSAGES (JB) sage & onion mash, Lyonnaise sauce, crispy shallots / 15.95

Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Served with French fries, mixed leaf salad & a garlic tomato

FROM THE SEA & RIVER

Fish & seafood from abundant, sustainable sources rated highly by the Good Fish Guide

seasonal favourite

BRAISED SQUID, CHORIZO & CHICKPEA STEW grilled courgette, saffron rouille, baguette / 17.95

MOULES MARINIÈRE rope-grown Fowey mussels, white wine & shallot sauce, French fries / 18.95

POULET ROTI

marinated rosemary & thyme half roast chicken, carrots, mousseline potatoes, jus gras / 22.50

DUCK LEG CONFIT

poached blackberries, Dauphinoise potato, French beans, blackberry sauce / 22.50

FREE-RANGE BEEF BURGER brioche bun, tomato chutney, garlic mayonnaise & French fries / 16.95
Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

RUMP (8oz) / 22.50

SIRLOIN (8oz) / 28.50

FILLET (7oz) / 30.95

CHATEAUBRIAND for TWO (14oz) / 61.90
(allow 20 minutes for cooking & resting)
Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce / 1.95 each

CHALKSTREAM® TROUT with PRAWN BUTTER (JB) spring onion & chive potatoes, wilted kale, trout caviar / 22.50

PAN-FRIED STONE BASS Fowey mussels, leeks & new potatoes, saffron mouclade sauce / 23.50

FROM THE MARKET

Sourced with care from some of the best producers & farmers in the country

seasonal favourite

HERB GNOCCHI (ve) (JB) truffled Jerusalem artichoke velouté, wild mushrooms, artichoke crisps / 16.95

VEGAN CHILLI PIE (ve) (JB) smooth mash, mixed leaf salad / 15.50

ROASTED CELERIAC STEAK (ve) pickled celeriac, celeriac purée, red wine jus / 16.25

ARTICHOKE & CHESTNUT MUSHROOM PITHIVIER (ve) pickled girolles, braised baby onions & charred leeks, red wine & port sauce / 17.95

SIDES

FRENCH FRIES (ve) / 4.50

SMOOTH MASH (v) / 4.25

FRENCH BEANS (v) / 4.90

BUTTERED KALE (v) / 4.25

CAULIFLOWER GRATIN (v) Cheddar cheese / 4.95

MIXED LEAF SALAD (ve) choice of dressing: classic French or balsamic with fig leaf oil / 4.50

TO FINISH

we love

BRAMLEY APPLE & BLACKBERRY CRUMBLE (v) | (ve) with custard vanilla ice cream / 9.95

PISTACHIO SOUFFLE (v) a BB classic served with rich chocolate ice cream / 9.65

BLACK CHERRY & DARK CHOCOLATE MOUSSE (v) sour cherry compote, glazed pistachios & almonds, griottine cherries, chocolate tuile / 9.75

MADAGASCAN VANILLA CREME BRULEE (v) / 7.95

WE WELCOME CHILDREN

For little ones we have our children's menu. Please ask your server for a copy. We also have "Jeune Blanc" (JB) dishes for children who can try half portion main dishes for half price.

(v) Suitable for vegetarians

(ve) Suitable for vegans

Some of our dishes may contain olive stones or fish bones.

YORKSHIRE RHUBARB & ALMOND TART (v) Chantilly cream / 9.95

JUDE'S ICE CREAM & SORBETS (v) three scoops with Gavotte biscuit / 6.95
Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb
Sorbet: raspberry, mango, lemon, blackcurrant

CHEESE SELECTION Keen's Cheddar, Perl Wen, Tomme du Fouzon, Saint-Nectaire & Cashel Blue served with crackers & accompaniments / 13.50

ALLERGENS & CALORIES: Please scan the QR code for allergen & calorie 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 12.5% 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.