ARTISAN BREAD | ve without butter

STARTERS

Cheese soufflé with Wyke Farm cheddar sauce | v
Chicken liver parfait, truffle butter, caramelised red onion marmalade, toasted brioche
Morrocan mezze platter: harissa aubergine, globe artihoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread | ve

MAINS

Smoked outdoor-reared pork belly & crackling, poached pink champagne rhubarb, sautéed potatoes & hispi cabbage
Marinated chicken with sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise
Smoked haddock & salmon fishcake with spring vegetables & green pea sauce
Green Thai vegetable curry coconut rice, fresh chilli, coriander & 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
Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile | v

ADD A CHEESE COURSE
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.
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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
Grand steak frites: sirloin steak (8oz), chips, 'Cafe de Paris' herb & mustard butter
West Country lamb rump, Dauphinoise potato, pot roast carrots, pea purée & garlic confit
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
Poached rhubarb with ginger, citrus almond crumble, vanilla ice cream | ve

FILTER COFFEE
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STARTERS
Grilled asparagus & free range poached egg, cauliflower crumble, smoked paprika & lemon dressing | v
Chicken liver parfait, truffle butter, caramelised red onion marmalade, toasted brioche
Potted Cornish crab with avocado guacamole, prawn butter & sourdough toast

MAINS
Fillet steak 8oz, pasture-reared Cornish beef, roast tomato, chips, Béarnaise sauce
Slow-cooked Barbary duck leg, citrus sauce & orange zest confit, 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
Jackfruit fritters & green papaya salad, Thai dressing, toasted cashew nuts & crispy noodles | ve

DESSERTS
Pistachio soufflé with rich chocolate ice cream | v
“A Night at the Opera”: coffee & chocolate layered sponge, salted caramel cream, gold-coated champagne truffle, spiced caramelised cashew nuts, coffee custard | v
Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile | v

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