

Menu

Winter 2017

2 courses £30.00, 3 courses £37.50



Yesterday's soup (because it tastes better!) (v)

Crab & sweet potato cake, lime crème fraîche sorbet, shot of bloody mary

Pumpkin ravioli, wilted spinach, amaretti crumb, lemon & champagne butter (v)

Braised beef & blue cheese croquettes, rocket, onion crisps, micro herbs, sweet tomato coulis

Scallops, sautéed cauliflower puree, golden sultanas, cider syrup (£5 supplement)

Pork & prune terrine, red onion marmalade, leaves, granary toast



Confit du canard, bean and sausage cassoulet

Pork belly, seedy mustard mash, apricot & thyme jus

Wild mushroom, sherry and thyme creamy risotto, parmesan crisp (v)

Hake, yarg cheese topping, prosciutto wrap, roasted cherry tomatoes, tomato coulis

Ribeye steak, confit tomatoes, triple cooked chips, peppercorn & brandy sauce (£5 supplement)

Poulet coco, corn fed supreme of chicken, hint of curry lime coconut sauce

Boeuf bourguignon, beef, baby onions, bacon, mushrooms, red wine gravy

Butternut squash roulade, yarg cheese, spinach, berry compote (v)

all served with dauphinoise & minted new potatoes and a vegetable medley (gf)



Tart au citron, red currants, clotted cream (v)

Warm chocolate fondant, vanilla ice cream (v)

Strawberry eton mess, with chantilly cream (v)

Crêpes suzette, grand marnier, orange segments, orange marmalade ice cream (v)

Cheese slate, biscuits, quince jelly, celery (£5 supplement)

Vanilla crème brûlée, raspberries, short bread biscuit (v)

Selection of cornish ice creams and sorbet (v)



Tea & coffee, petit fours £3