

BEST OF BRITISH WITH A NOD TO FRANCE !

APERITIFS

Baguette, olive oil and balsamic vinegar £4.50

Mixed Breads 3.50

Smoked almonds £3.50

Olives £3.50

Perles de L'Angelier Cepage Melon NV £6.50
100ml glass

STARTERS

PAN-FRIED KING PRAWNS

Tomatoes, pickled shallots with rocket and walnut pesto
£9.50 (gf)

VULSCOMBE GOATS CHEESE AND GARDEN SALAD

herb oil and white garlic dressing (gf) (v)
£6.95

SOUP DU JOUR

sour dough bread (v)
£6.95

STEAMED WEST COUNTRY MUSSELS

shallots, garlic white wine and thyme, sour dough (gf)
£8.50 as a main £17.00

HAM HOCK

Pickled cauliflower, cucumber, parsley aioli (gf) £7.25

BEETROOT CURED SALMON

White crab and cress, mustard mayonnaise,
fresh horseradish (gf)
£9.95

MAIN DISHES

GRILLED STEAKS

Café de Paris butter, broccoli, tomato ketchup and fries. (gf)
BAVETTE £18.95
SIRLOIN £24.50

ROAST BREAST OF DUCK

Steamed Bok Choi, spiced plum puree,
king oyster mushroom (gf)
£18.95

HONEY ROASTED PARSNIP GNOCCHI

wild mushroom veloute, squash, pine nuts and
rocket pesto (v)
£14.50

PAN FRIED COD FILLET

Cabbage and crab, butternut squash, new potatoes
(gf) £18.75

CORNISH BEER BATTERED FISH

mushy peas, chips and tartare sauce
£14.95

COTE DE BOEUF

mushrooms, tomato, chunky chips and béarnaise
sauce (gf)
£49.95

(FOR TWO TO SHARE)

(limited availability to guarantee 24 hour notice re-
quired)

SIDE DISHES

New potatoes £3.00

Mixed leaf salad £3.00

Tenderstem broccoli £4.50

Steamed courgettes £3.75

French fries £3.00

Early Bird Offer

**Dine between 6pm and 6.45pm and
receive 15% off your food bill**

Please note a 10% optional gratuity will be added
to tables of 8 or more.

Please be advised that any of our products may
contain allergens including peanuts
(GF) – Gluten free (V)- Vegetarian

TO FINISH

Artisan cheeses

Pickled sweet grapes, sourdough baguette

3 cheese selection £7.00 4 cheese selection £8.50

5 cheese selection £10.00

BLUE D'AUVERGNE

Made from cows milk with a spicy flavour of grasses and wild flowers (pasteurised)

LANGRES

A rich and supple cows milk cheese with a melt in the mouth texture (un-pasteurised)

BRIE DE MEAUX

Rich and buttery cows milk cheese, soft and savoury (un-pasteurised)

VALENCAY

A smooth mild and nutty goats cheese (un-pasteurised)

TOMME DE SAVOIE

Mild, semi firm cows milk cheese from the French alps (un-pasteurised)

And the essential glass of Port (70ml)

Fonseca Unfiltered LBV Port, 2005,
£4.75

Butler Nephew 10 year old Tawny port
£6.25

Malamado Fortified Malbec,
£6.25

DESSERTS

SPICED PUMPKIN CAKE

orange and mascarpone ice cream

£7.25

ICED LEMON CURD PARFAIT

orange yogurt, chocolate brandy snap,

bee pollen

£7.25

WHITE CHOCOLATE & BANANA PUDDING

caramel sauce and crème fraiche sorbet

(v)

£7.25

DARK CHOCOLATE MOUSSE

spiced red wine syrup, cardamom anglaise,

meringue, sesame brittle (gf) (v)

£7.25

ICE CREAM & SORBET SELECTION

with Florentine (v)

(please ask for todays selection 3 scoops)

£5.50

TEA OR COFFEE WITH MACARONS

£4.50

COFFEE

A selection of premier blends from which to make your choice

(Numbers in brackets are the strengths of coffee)

Espresso Forte well balanced and strongly roasted notes (7)

Espresso Decaffeinato subtle cocoa and roasted cereal notes of this full-bodied espresso (7)

Lungo Forte Intense roasted notes with a subtle hint of fruit (4)

Lungo Decaffeinato Reveals flavours of red fruit balanced cereal notes (2)

Americano £2.50

Café latte £2.75

Cappucino £2.75

Mocha £2.75

Espresso single £2.50/double £3.50

Hot Chocolate £2.95

Cafetiere filter coffee Per 2 cup cafetiere £3.50

Liqueur coffee £8.50

TEA

Tregothnan

Cornish Loose Leaf Teas

Classic / Earl Grey / Afternoon Tea
Green Tea / Peppermint / Chamomile
Manuka / Red Berry

DESSERT WINES

All served in a (70ml)

Pedro Ximenez— Spain £4.95

very dark, rich and opulently sweet with dried plum flavours and raisins on the nose.

M. Chapoutier Muscat Beaume de Venise - France £5.50

Muscat petit grains grape, the wine is delightfully sweet with notes of candied fruits and flowers and a rich golden colour