

APERITIFS & NIBBLES

Tanqueray Gin Fever-Tree Naturally Light Indian tonic	6.20
Warner's Rhubarb pink gin Fever-Tree Naturally Light Mediterranean tonic	8.70

Negroni a perfectly balanced, bittersweet classic	8.75
Lanson Père et Fils Champagne 125ml aged for 40 months - distinctively crisp & fresh	9.90

Rustica olives ve	2.25
Garlic baguette v	2.80
Baguette ve (no butter) / with dips v	2.25 / 4.50

STARTERS

Mediterranean fish soup , Gruyère cheese, croûtons, saffron rouille	7.95
Cheese soufflé , Wyke Farm Cheddar sauce v	6.95
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50
Salmon duo : Loch Fyne gravadlax & hot smoked salmon pâté with salmon caviar, horseradish crème fraîche & dill pesto dressing	9.75

Morteau sausage & potato salad : pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing	8.95
Potted Cornish crab with guacamole , prawn butter & sourdough toast	8.75
Mushroom fricassée : seasonal mushrooms with white wine, garlic, herbs & 'picos' croutons ve	7.25
Moroccan mezze platter (starter/main) 7.95/14.95 harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	

SIDES

Chips ve	3.95
Skinny sweet potato fries ve	3.95
Truffled Dauphinoise potato v	4.25
Smooth mash v	3.75
Buttered green beans v	3.95
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve	3.75
Winter coleslaw v	3.95
Butterbeans & chorizo, tomato sauce with smoked paprika	3.95

MAINS

Pan-fried stonebass with butterbeans & chorizo , smoked paprika & tomato sauce, basil pesto	17.25
Morteau sausage & potato salad : pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing	14.50
Pheasant sausages with truffled mash , braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce	16.95
Grilled salmon fillet with tomato hollandaise Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.75
Slow-cooked Bœuf Bourguignon , red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.75
Marinated glazed chicken with sweet potato wedges : half a roast chicken with a soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	17.95
Halloumi burger with winter coleslaw : grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole & spiced mango chutney with winter coleslaw & skinny sweet potato fries v	14.50

Free range Cornish beef burger sourdough bun, homemade tomato chutney, garlic mayonnaise & chips ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.50
Confit Barbary duck leg with blackberries , slow-cooked carrots, green beans & Dauphinoise potato, blackberry liqueur & red wine sauce	18.50
Mixed bean & piquillo pepper chilli with mushrooms & tomatoes served with basmati & cauliflower rice, guacamole & tortilla chips ve	12.75
Malabar fish curry with toasted coconut roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
St Austell's <small>TRIBUTE</small> beef & ale pie lardons, mushrooms & potato with a puff pastry crust. Served with green beans & a Tribute ale taster	14.50
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.85
Mushroom fricassée with herb dumplings , seasonal mushrooms with white wine, garlic, herbs & 'picos' croutons ve	13.95

our steaks

Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed British beef which is ethically reared & 30-day dry aged for flavour & tenderness.

Steak Frites Cornish sirloin steak (8oz), chips, 'Café de Paris' herb & mustard butter	19.95
Fillet steak 8oz	24.95
Chateaubriand for two 16oz approx 20 minutes cooking time	per person 25.00
Add sauce: Béarnaise, Roquefort or pepper for 1.50	
Side orders available separately	

KIDS

We welcome children - For little ones we have our children's menu. For older children we have a 'half price, half portion' menu featuring selected main course dishes. Please ask your server for a copy.

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 and served your food today.

SCAN FOR



ALLERGENS