



DAILY SPECIALS

Australian black truffle burrata with grilled toast 40.00 /80.00

Australian black truffle & parmesan risotto 40.00 /80.00

STARTERS

Yorkshire rose veal tonnato 15.50

½ Dozen Fowey oysters 21.50

Beetroot, kale & parmesan (v) 13.50

Charentais melon & Prosciutto San Daniele 12.50

Burrata, Provençal figs, hazelnuts & toast (v) 14.50

Chilled tomato consommé with tomato, basil oil & olive (v) 10.50

Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00

Raw Summer vegetables with pesto and Caesar dressing (v) 13.50

Cornish crab mayonnaise and crushed avocado on toasted brioche 19.50

Warm smoked eel, beetroot, horseradish cream, watercress 14.50

Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50

Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50
Add a supplement of grilled chicken 5.00

MAINS

Chicken paillard with rocket salad 15.50

Beer battered John Dory, chips, mushy peas & tartare sauce 29.50

Trofie pasta with basil pesto, aged parmesan & lemon (v) 23.50

Sweetcorn risotto, chargrilled sweetcorn, chilli & lime (v) 23.50

Roasted line caught Cornish cod with petit pois à la Francaise & Alsace bacon 27.50

Roast breast of chicken, sautéed girolles, garlic, pomme purée & sauce Vin Jaune 28.00

Braised lamb shoulder, crushed potatoes, spring onion, peas, broad beans,
asparagus & lamb jus 27.50

Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00

28-day aged 220g Hereford rib-eye steak 29.00

SIDES

Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50

Tenderstem broccoli (v) 6.50 • Poutine 10.50

Mixed salad leaves & herbs (v) 4.00 Béarnaise sauce 3.00 • Peppercorn sauce 3.00