

## SET MENU

**2 COURSES £19**

**3 COURSES £24**

Cream of pea and mint soup (V)

Potted Bearfield Farm ham hock, apple and golden raisin chutney, sour-dough toast

Atlantic king prawn and avocado cocktail with Marie Rose sauce

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Cornish cod fish cakes with crushed peas and triple cooked fries

Coq au vin, smoked bacon, caramelized onions, button mushrooms, creamed potato and red wine sauce

Tomato, roasted pepper and baby spinach risotto with parmesan tuiles and chive oil (V)

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English strawberry Eton mess

Dark chocolate fondant with raspberry sorbet

Cropwell Bishop Stilton

## SIDE ORDERS

Tender-stem broccoli £5	Triple cooked fries £4.5
Steamed Spinach leaf £6	Creamed potato £5
Heritage tomato salad £5.5	New potatoes £4.5
Rocket and parmesan salad £6	Mixed leaf salad £4.5

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

## STARTERS

Cream of pea and mint soup with parmesan parmentiers (V)	£7.5
Atlantic king prawn and avocado cocktail with Marie Rose sauce	£9.5
Roasted cauliflower croquettes with parmesan and garlic dressing	£8
Kings Cure smoked Scottish salmon, garnished classically, sour-dough toast	£11
Salad of Cornish white crab meat with baby gem, avocado and Marie Rose sauce	£15.5
Potted Bearfield Farm ham hock, apple and golden raisin chutney, sour-dough toast	£8
Roasted golden and ruby Beetroots, walnuts crumbled rosary goat's cheese, rocket and orange salad (V)	£8

## MAIN COURSES

Cornish cod fish cakes with crushed peas and fries	£15
Roasted Sea bass with a roasted pepper and baby spinach risotto	£19
Seared yellow fin tuna loin, red cabbage, carrot & coriander salad, Lime, soy and sesame seed dressing	£22
Coq au vin, smoked bacon, caramelised onions, button mushrooms, creamed potato and red wine sauce	£17.5
Crispy veal schnitzel, beurre noisette enriched veal jus and lemon	£22
Fricassee of summer vegetables, chickpeas and pickled giroles Lovage pesto (V)	£16
10oz 28 day aged Angus ribeye with potatoes of your choice and Béarnaise or green peppercorn sauce	£31
Grilled lamb cutlets (3) with potatoes of your choice and Mint jelly or chimichurri sauce	£26
8oz pure Angus beef fillet with potatoes of your choice and Béarnaise or green peppercorn sauce	£35

Prices include VAT. An optional service charge of 12.5 % which is at the customer's discretion and goes entirely to staff will be added to your bill.

## DESSERTS / CHEESE

English strawberry Eton mess	£7.5
Dark chocolate fondant with raspberry sorbet	£8
Iced lemon parfait on a cinnamon sable	£7.5
Selection of homemade ice creams and sorbets, per scoop	£2.5
A selection of French and British cheese, served with crackers and fruit chutney	£9 for two £12 for three £16 for five

## COFFEE / TEA

Espresso	£3.5	Earl Grey	£4.5
Double espresso	£4.5	English Breakfast	£4.5
Americano	£4.5	Camomile	£4.5
Macchiato	£3.5	Fresh mint	£4.75
Cappuccino	£4.75	Peppermint tea	£4.5
Latte	£4.75	Selection fruit and infusion	£4.5

## ENOMATIC SELECTION

### White

#### Viognier 17'

Maison Perrin, France  
£9/175ml £27/500ml  
£36/Btl

#### Vermentino 17'

Les vignes de l'église, France  
£9.5/175ml £28.5/500ml  
£38/Btl

#### Chardonnay 16'

Trinity Hill Gimblett Road,  
New Zealand  
£11/175ml £33/500ml  
£43/Btl

#### Gavi Di Gavi 17'

La Minaia, Italy  
£11.5/175ml £34.5/500ml  
£44/Btl

### Red

#### Cotes du Ventoux 15'

Chateau Pesquie, France  
£9.75/175ml £29.5/500ml  
£39/Btl

#### The Gimblett 15'

Trinity Hill, New Zealand  
£11/175ml £33/500ml  
£43/Btl

#### Fleurie 17'

Domaine de Vissoux, France  
£12/175ml £36/500ml  
£46/Btl

#### Lalande de Pomerol 13'

Chateau Perron, France  
£13.5/175ml £39.5/500ml  
£54/Btl