

## OUR WINTER MENU

Winter is about cosy nooks, roaring log fires & delicious hearty home-cooked food. Made with the best of the season's produce our menu is full of rich, earthy flavours. Pull up a chair & enjoy...

### APERITIFS

#### Signature Gin & Tonic

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 7.60

#### House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

#### Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.10

**Lanson Père et Fils Champagne** | ve  
crisp, zesty, elegant (125ml glass) / 9.95

### STARTERS

#### We love

**Cheese soufflé** | v  
with a rich West Country Cheddar sauce / 6.95

**Wild mushroom fricassee** | ve  
truffled arancini / 9.95

**Mediterranean fish soup**  
traditionally served with Gruyère cheese, croutons & saffron rouille / 8.50

**Pan-fried king scallops**  
with cauliflower purée, curried cauliflower florets, scallop roe, curry oil & coriander / 9.95

### NIBBLES TO SHARE

**Rustica olives** | ve / 3.10

**Garlic baguette** | v / 4.65

**Baguette** | v  
with Netherend Farm salted butter / 3.65  
(ve without butter)

**Baguette with dips** | v  
saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

**Crab & sweetcorn bon-bons**  
celeriac & apple salad, chipotle mayonnaise / 9.50

**Jerusalem artichoke & winter leek salad** | ve  
pan-fried king oyster mushrooms, curly endive, truffle vinaigrette, toasted hazelnuts / 9.95

**Pâté de Campagne**  
coarse pork terrine with pickles, sourdough & pear chutney / 9.50

**Escargots**  
six snails with garlic & herb butter, baguette / 7.45

### MAINS

#### From the farm & grill

Sourced with care from some of the best producers & farmers in the country

#### SEASONAL FAVOURITE

**Provençal lamb roulade**  
onion confit & herb stuffing, herb crust, Dauphinoise potato, carrots, shallot & garlic purée, confit garlic, lamb jus / 18.95

**Slow-cooked beef bourguignon**  
red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.65

**Chicken ballotine with wild mushrooms**  
truffled celeriac mash, French beans, jus gras / 19.95

#### Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Our steaks are served with chips, green salad & a garlic tomato

#### From the sea & river

Fish & seafood from abundant, sustainable sources rated highly by the Good Fish Guide

#### SEASONAL FAVOURITE

**Pan-fried stone bass with saffron & white wine sauce**  
poached mussels, samphire, wilted baby spinach with prawn potatoes & saffron oil / 22.50

#### Malabar fish curry with toasted coconut

roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 19.25

#### Free-range beef burger

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

#### Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with Armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.65

#### St Austell's beef & ale pie

with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

**Rump 8oz** / 19.95

**Sirloin 8oz** / 26.75

**Fillet 7oz** / 29.95

**Chateaubriand for two 14oz** / 59.90  
allow 20 minutes for cooking & resting

Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce / 1.95 each

#### ChalkStream® trout with brown shrimps

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

#### From the field

From hand-picked farmers that care passionately about quality

#### SEASONAL FAVOURITE

**Golden beetroot tart** | ve  
marinated beetroot, shaved pear, frisée & dandelion salad, apricots, walnuts, beetroot dressing / 14.95

**Grilled cauliflower steak with parsley & walnut pesto** | ve  
herb & nut breadcrumb, sweet potato fries / 15.25

**Moroccan vegetable tagine** | ve (PG)  
harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

### DESSERTS

#### We love

**Treacle sponge** | ve  
with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95  
(nut-free without nougatine crisp)

**Pistachio soufflé** | v  
with rich chocolate ice cream / 8.50

**Bramley apple & blackberry crumble** | ve  
vanilla ice cream / 7.95

**Pear amandine tart** | v  
almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

#### We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" (PG) dishes for children who can try half portion main dishes for half price.

v | Suitable for vegetarians  
ve | Suitable for vegans

Some of our dishes may contain olive stones, shot, or fish bones.

### SIDES

**Chips** | ve / 4.25

**Buttered French beans** | v / 4.50

**Sweet potato fries** | ve / 4.50

**Truffled celeriac mash** | v / 4.50

**Charred hispi cabbage** | v  
crisp spiced corn / 4.25

**Mixed leaf salad** | ve  
choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

**Chocolate delicie** | v  
crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

**Jude's ice cream & sorbets** | v  
three scoops with Gavotte biscuit / 5.80  
(ve without biscuit)  
Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb  
Sorbets: raspberry, mango, lemon, blood orange, blackcurrant

**Cheese selection**  
Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.50

**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink. **Calories - see reverse**

A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

