



À LA CARTE SAMPLE MENU

SNACKS

Noccellara de Belice Olives	4.00
Homemade hummus with flatbreads	5.50
Smoked haddock Welsh rarebit	8.00

TO SHARE OR NOT TO SHARE

Scotched quail's egg with brown sauce	5.00 / 9.00
Salt cod croquettes with saffron and garlic aioli	5.00
Potted ham hock with parsley butter and toasted sourdough	6.00
Sticky sesame chicken wings	6.50
Salt and pepper squid with tomato and chilli salsa	9.00

STARTERS AND SALADS

Spring broccoli soup with blue cheese and toasted almonds	7.50
Heritage tomato salad with tarragon vinaigrette, fresh basil and cucumber	8.50
Cornish crab salad with grapefruit and avocado ice cream	11.50
Miso-glazed salmon with compressed cucumber, gooseberries and yuzu mayonnaise	11.00
Chicken liver parfait with rhubarb, peanuts and red onion jam	9.50

MAIN COURSES

Beer-battered haddock with crushed peas, 'pea' tartare and triple-cooked chips	15.00
Aged Angus burger with dill pickles, gem lettuce, brioche roll, Monterey Jack cheese and triple-cooked chips	15.00
Saffron-infused tagliatelle with asparagus spears, roast pine nut purée and wild garlic velouté	15.00
Roast breast of free range chicken with boudin blanc, mushrooms and broccoli	20.00
Fillet of Cornish plaice with mussels, charred onions, sea vegetables and brown bread sauce	21.50
Roast rump of lamb with baby gem, white onion purée, salsa verde and Jersey Royal potatoes	22.50
Ash-rolled rump of beef with bone marrow, short rib, carrot and star anise purée	24.50
Pan-fried fillet of stone bass with Jerusalem artichokes, herb gnocchi and horseradish cream sauce	23.50
8oz rib-eye steak with chunky chips, mushroom ketchup and rocket salad	24.50

SIDE ORDERS

Triple-cooked chips	3.50
Purple sprouting broccoli with ginger, sesame and soy	4.50
Mixed leaf green salad	4.50
Rocket and Parmesan salad	5.50
Green beans	4.00

DESSERTS

White chocolate mousse 8.50
with orange blossom and coffee ice cream

Serve suggestion: Tokaji aszu puttonyos 2009 6.00

Poached rhubarb 9.00
with jasmine, pistachio cake, green tea crumble and rhubarb sorbet

Serve suggestion: Vidal Ice wine, Peller 2013 10.00

Burnt English custard 9.00
with marinated strawberries and black pepper honeycomb

Serve suggestion: The Noble Wrinkled Riesling, D'Arenberg 6.00

"Affogato" 5.00
Espresso shot over homemade vanilla ice cream

British cheeses 9.00
Golden Cross, Cornish brie, Cropwell Bishop stilton

Serve suggestion: Quinta Do Crasto, Vintage Port 2010 8.00

WITH YOUR TEA / COFFEE

White chocolate and banana rum truffles 3.00

Nougat Montellimar 3.00

Homemade flapjack 3.00

Can't decide? Why not have one of each 3.00

AFTER DINNER COCKTAILS

White Cow 9.00
Black Cow vodka, white chocolate liqueur and Creme de Cacao

Espresso Martini 9.00
Espresso, Galliano ristretto, Chase Potato vodka and maple syrup

Negroni 9.00
Chase GB gin, Campari and sweet vermouth

Pisco Sour 9.00
Pisco, lime juice and egg white