

A la Carte Menu

Available on Friday and Saturday evenings

Starters

Seasonal Soup with Toasted Brioche
£7.00

Cheese & Baby Beets Four Ways with Toasted Hazelnuts & Marmite Biscuit
£11.00

Seared Devon Scallops with Honey Roast pork Belly, Granny Smith Apple, Pea Shoots
& Truffle Dressing
£14.00

Smoked Chicken, Feta & Pesto Raviolo, Peas, Broad Beans & Garlic Cappuccino
£10.00

“Bluebell Prawn Cocktail”
With King Prawns, Lobster Avocado & Citrus Fruits
£12.00

Pan fried Cornish Mackerel with One Hour Duck Egg, Pak Choi,
Cucumber Rita & Smoked Mackerel & Rocket Cappuccino
£10.00

Main Courses

16oz Grilled Scottish Chateaubriand with Hand Cut Chips, Seasonal Potatoes, Salad and Greens
£65.00 (to share)

6oz Grilled Scottish Beef Fillet with Slow Cooked Beef & Red Wine Pie, Hand Cut
Chips & Confit Portobello Mushroom
£30.00

Roasted Lamb Rump, Slow Cooked Middle Neck, Crispy Shoulder & Mini Shepherd's Pie
With Pak Choi & Roasted Butternut Squash
£27.00

Honey Roasted Belly, Pan Fried Tenderloin & Barbeque Rib of Free Range Pork with Spiced Apple,
Tenderstem Broccoli & Cider Jus
£22.00

Pan Fried Line Caught Cornish Sea Bass with Butternut squash Risotto,
Spring Onion, Samphire & Red Wine Fume
£26.00

Pan Fried Cornish Cod with Jersey Royals, Vine Cherry Tomatoes,
Roasted Butternut Squash & Garlic Cappuccino
£23.00

Pumpkin, Cashel Blue Cheese & Sage Tortellini, Toasted Hazelnuts, Pickled Golden Beets, Pak Choi,
Tenderstem Broccoli & Garlic Cappuccino
£19.00

Side Orders £4.00

Hand Cut Chips, Creamed Potatoes, Braised Red Cabbage, Buttered Fine Beans, Steamed Spinach,
Tomato and Red Onion Salad, Rocket and Parmesan Salad