

A la Carte Menu

Available on Friday and Saturday evenings

Starters

Seasonal Soup with Toasted Brioche
£6.50

Grilled Local Asparagus with Taleggio Cheese, Soft Poached Duck Egg & Hollandaise
£8.95

Seared Devon Scallops with Honey Roast pork Belly, Granny Smith Apple, Pea Shoots
& Truffle Dressing
£13.95

Smoked Chicken, Feta & Pesto Tortellini with Baby Vine Tomato & Toasted Hazel Nuts
£8.95

“Bluebell Prawn Cocktail”
With Lobster, King Prawns, Avocado & Citrus Fruits
£11.95

Duo of Smoked Haddock

Seared Smoked Haddock on Aioli Crushed Potatoes with Deep Fried Quails Egg, Spiced Smoked
Haddock Cappuccino with Soft Poached Quails Egg
£8.95

Main Courses

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

Cornish Lamb Four Ways

Olive Roasted Loin, Sundried Tomato Braised Middle Neck, Mini Mousakka & Crispy Belly
With Carrot Puree & Grilled Local Asparagus
£23.95

8oz Chargrilled Grass Fed Scottish Fillet of Beef with Hand Cut Chips, Confit Portobello
Mushroom & Roasted Vine Tomatoes
£29.95

Honey Roasted Belly, Pan Fried Tenderloin & Barbeque Rib of Free Range Pork with Spiced Apple,
Baby Carrots, Tenderstem Broccoli & Toasted Sesame Seeds
£18.95

Line Caught Wild Sea Bass with Pea & Wild Garlic Risotto, Baby Fennel Salad
& Red Wine Fume'
£24.95

Trio of Gressingham Duck

Pan Fried Breast, Spiced Duck & Quail Egg Raviolo, Pan Seared Foie Gras with Pak Choi,
Cherries & Tenderstem Broccoli
£23.95

Market Fish of the Day
£ Market Price

Sundried Tomato Arancini, Aubergine Caviar, Red Pepper & Goats Cheese Moussaka
with Filo Baked Crottin Chavignol
£17.95

Side Orders £3.95

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

Please be aware that all our breads have come in to contact with nuts & eggs For all other allergen
information please ask to speak to our head chef