

## OUR MENU

Seasonality, sustainability & ethical sourcing are at the heart of all we do. We are proud to bring the highest quality produce to your table, cooked with passion by our chefs.

### APERITIFS

<b>Signature Gin &amp; Tonic</b>	7.60
Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig	
<b>House Bloody Mary</b>	8.10
Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning	
<b>Blood Orange Paloma</b>	10.10
Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge	
<b>Lanson Père et Fils Champagne</b>   ve	9.95
crisp, zesty, elegant (125ml glass)	

### NIBBLES TO SHARE

<b>Rustica olives</b>   ve	125kcal	2.95	
<b>Garlic baguette</b>   v	588kcal	3.45	
<b>Baguette</b>   v	495kcal   ve (without butter)	276kcal	2.95
<b>Baguette with dips</b>   v	673kcal	4.95	
spiced aubergine & mushroom, spicy citrus, saffron mayonnaise			

### SIDES

<b>Chips</b>   ve	377kcal	3.95
<b>Buttered French beans</b>   v	178kcal	4.25
<b>Sweet potato fries</b>   ve	399kcal	4.25
<b>Smooth mash</b>   v	187kcal	3.95
<b>Mixed leaf salad</b>   ve	11kcal	3.95
choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal		
<b>Buttered kale</b>   v	125kcal	3.95

### STARTERS

<b>Cheese soufflé</b>   v	362kcal	6.95
with Ford Farm Coastal Cheddar sauce		
<b>Mediterranean fish soup</b>	627kcal	8.25
Gruyère cheese, croutons, saffron rouille		
<b>Chicken liver parfait</b>	582kcal	6.95
truffle butter, homemade red onion marmalade & toasted brioche		
<b>Pea &amp; broad bean salad</b>   ve	287kcal	6.75
piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing		
<b>Freshwater trout gravadlax</b>	157kcal	9.95
Dijon mustard, dill, cucumber julienne & lemon crème fraîche		
<b>Escargots</b>	414kcal	6.95
six snails with garlic & herb butter, baguette		
<b>Potted Devon crab with avocado guacamole</b>	453kcal	9.95
prawn butter & sourdough toast		
<b>Moroccan mezze</b>   ve	510kcal	7.95
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread		

### MAINS

<b>Pan-fried sea bream with bouillabaisse sauce</b>	704kcal	16.95
fried squid, sunblush tomatoes, French beans, Parmesan, grilled artichokes, sautéed potatoes & croutons		
<b>Pan-fried chicken with morels &amp; sherry sauce</b>	615kcal	19.95
supreme of garden chicken, morel mushrooms, braised leeks, peas & new potatoes with sherry sauce		
<b>Duck leg confit with citrus sauce</b>	1337kcal	19.95
French beans, carrots, Dauphinoise potato & candied orange peel		
<b>Grilled trout fillet with tomato hollandaise</b>	792kcal (PG) 496kcal	15.95
freshwater trout, 'Choron' sauce, mixed leaf salad & chips		
<b>Free-range beef burger</b>	1145kcal	14.95
homemade tomato chutney, garlic mayonnaise & chips		
Additions: chorizo ketchup 105kcal, bacon 109kcal, Gorgonzola 78kcal, Emmental 79kcal (1.50 each)		
<b>Jimmy Butler's free range gammon steak</b>	907kcal	14.95
with a fried duck egg & chips		
<b>Prime British chargrilled steak</b>		
<i>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared &amp; 30-day dry aged for flavour &amp; tenderness</i>		
Our steaks are served with chips, green salad & a garlic tomato		
<b>Rump 8oz</b>	869kcal	19.95
<b>Sirloin 8oz</b>	980kcal	26.75
<b>Fillet 7oz</b>	899kcal	29.95
<b>Chateaubriand for two</b>	14oz 1725kcal	59.90
allow 20 minutes for cooking & resting		
Additions: 'Café de Paris' butter 140kcal, Béarnaise 223kcal, Roquefort 130kcal, peppercorn sauce 43kcal (1.95 each)		
<b>Rainbow beetroot salad</b>   v	444kcal	14.95
trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing   ve (with vegan crème fraîche) 464 kcal		
<b>Sticky beef with coconut rice</b>	959kcal	19.50
slow-cooked beef in a ginger, soy & lime sauce, crispy onions, buttered kale		
<b>St Austell's beef &amp; ale pie</b>	14.95	
with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash 1063kcal or green beans 1054kcal		
<b>Malabar fish curry with toasted coconut</b>	613kcal	18.95
roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice		
<b>Moroccan mezze</b>   ve	794kcal	15.75
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread		
<b>Smoked pork belly with rhubarb</b>	1019kcal (PG) 579kcal	18.25
outdoor-reared pork belly & crackling, poached pink Wye Valley rhubarb, sautéed potatoes & hispi cabbage		
<b>Roast butternut squash with feta</b>   v	1068kcal	13.95
citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate   ve (without feta) 998kcal		

### DESSERTS

<b>Summer berry savarin</b>   v	495kcal	8.75
kirsch & vanilla soaked cake, berries, strawberry coulis, Chantilly cream		
<b>Mango &amp; pineapple crumble</b>   ve	391kcal	6.95
fresh fruit & coulis, citrus crumble, mango sorbet		
<b>Pistachio soufflé</b>   v	337kcal	8.50
with rich chocolate ice cream		
<b>Chocolate fondant</b>   v	617kcal	7.95
with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger		
<b>Sticky toffee pudding</b>   v	618kcal	6.95
with a cocoa & citrus crisp, crème fraîche		
<b>Jude's ice cream &amp; sorbets</b>   v		5.70
three scoops calories shown per scoop		
with Gavotte biscuit 44kcal   ve (without biscuit)		
Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal		
Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal		
<b>Cheese selection</b>   v	636kcal	12.00
Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel Blue served with crackers & accompaniments		

### 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  
Adults need around 2000kcal per day.  
Some of our dishes may contain olive stones, date stone, or fish bones.

**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.



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.

