

OUR AUTUMN MENU

Autumn brings the promise of windy walks, woolly scarves and log fires. It also brings a bounty of wonderful, seasonal ingredients so we invite you to pull up a chair & savour the flavours of autumn with us...

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

Wild mushroom fricassee | ve
truffled arancini / 9.95

Cheese soufflé | v
with Ford Farm rich Coastal Cheddar sauce / 6.95

Mediterranean fish soup
traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

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

Grilled mackerel with green apple sauce
fresh apple & caper salad, parsley oil / 9.95

NIBBLES TO SHARE

Rustica olives | ve / 2.95

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 & pepper / 4.95

Beetroot terrine | ve
horseradish cream, marinated beetroot & watercress salad / 8.95

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

We love
Crab & sweetcorn bon-bons
celeriac & apple salad,
chipotle mayonnaise / 9.25

MAINS

From the farm & grill

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

Slow-cooked beef bourguignon
red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.50

Merguez sausage tagine (PG)
roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

Gressingham duck leg confit with blackberry sauce
Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

St Austell's beef & ale pie
with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

From the sea & river

Fish and seafood from abundant, sustainable sources top-rated by the Good Fish Guide

SEASONAL FAVOURITE
Pan-fried cod with Marinière sauce
rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

Malabar fish curry with toasted coconut
roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

From the field

From hand-picked suppliers who care passionately about quality

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

Bulgur wheat salad | ve
wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

Outdoor-reared applewood smoked pork ribeye
Lincolnshire pork with armagnac soaked prune, charred hispi cabbage & pork crackling / 19.50

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

Free-range beef burger
brioche bun, homemade tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup, bacon, Gorgonzola, Emmental / 1.50 each

ChalkStream® trout with brown shrimps (PG)
cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

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

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

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

DESSERTS

Blackcurrant trio | v
poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

Bramley apple & blackberry crumble | v
Normandy crème fraîche / 7.95
(ve with vanilla ice cream)

We love
Chocolate delicé | v
crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

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, date stone, or fish bones.

Calories - see reverse

SIDES

All 3.95 unless otherwise stated

Chips | ve

Buttered French beans | v / +0.30

Sweet potato fries | ve / +0.30

Truffled celeriac mash | v / +0.30

Charred hispi cabbage | v
crisp spiced corn

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

Pistachio soufflé | v
with rich chocolate ice cream / 8.50

Sticky toffee pudding | v
with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

Jude's ice cream & sorbets | v
three scoops with Gavotte biscuit / 5.75
(ve without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb
Sorbet: raspberry, mango, lemon, blood orange, blackcurrant

Cheese selection | v
Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments / 12.00

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.