

SET MENU - 2 courses £12.95 / 3 courses £15.95

Spinach & almond soup with croutons & chives
Tuna niçoise salad
Baby spinach salad with grilled aubergine, Dolcelatte, avocado & spiced breadcrumbs

Wild mushroom fettuccine with parmesan cream
Depot fishcake with winter vegetable coleslaw, pecan & pomegranate salad
Chargrilled Cumberland sausages with mash & shallot gravy

Blueberry & almond tart with creme fraiche & orange blossom honey
Chocolate & mango brulee with shortbread
Selection of ice creams & sorbets

Veggies & Salads	Spinach & almond soup with croutons & chives	5.00	
	Caesar salad with avocado & crispy bacon	6.00	10.95
	Twice baked goat's cheese soufflé with saffron poached pears	6.50	
	Crispy duck & watercress salad	7.50	
	Serrano ham, soft boiled egg, French beans, pork crackling & sherry vinaigrette	7.95	
	Wild mushroom fettuccine with parmesan cream		10.50
Oysters	Maldon Rock	9.00	Cornish Natives 18.00
			½ Rock & ½ Natives 13.50

Served by the ½ dozen with Thai chilli vinegar

Fish & Shellfish	Grilled Manx kipper with poached egg	5.95	9.95
	Steamed mussels with shallots, garlic, parsley, white wine & cream	6.50	11.95
	Fried prawn ravioli with porcini & crispy nori seaweed	8.00	13.50
	Carpaccio of yellow fin tuna with ginger & soy dressing	8.50	13.95
	Roast cod with mash, soured shrimps, crab, cucumber & dill dressing		15.00
	Sea bass fillet & scallops with crayfish, tarragon & baby spinach risotto		18.95

Meats & Grills	Foie gras & chicken liver parfait, plum jam, toasted walnut & raisin bread	7.50	
	Slow roast belly of pork with steamed Chinese greens & shiitake broth		13.95
	Chargrilled marinated bavette with garlic fried curly kale, chips & bearnaise		15.00
	Roast duck breast with celeriac puree, spinach & wild mushrooms		15.00
	Chargrilled cote de boeuf with triple cooked chips & bearnaise		19.95

Sides	Green salad	3.00	Buttered spinach	4.00	Tomato & red onion salad	4.50
	Chips or Mash	3.75	Rocket & Parmesan	4.50	Broccoli, chilli, ginger & garlic	3.75

Puddings	Selection of ice creams & sorbets	5.50
	Eton mess with winter berries in sloe gin, vanilla ice cream & toasted almonds	5.50
	Milk chocolate mocha mousse with praline, hazelnut & Frangelico semifreddo	5.50
	Sticky toffee & date pudding with banana ice cream	5.50
	Baked vanilla cheesecake with blueberry compote	5.50
	Warm chocolate cake with pistachio ice cream & raspberries	5.50
	Creme brulee with crystallized ginger & shortbread	5.50
	Cerney blue, goat's cheese & Cornish Yarg cheeses with fig chutney	7.95

- Good Value Set Menus Continue In March-

With our set price lunches & dinners

Please note we cannot guarantee the absence of nut traces in any of our dishes. If you have a food allergy please let us know.
All prices include VAT. An optional 12.5% gratuity will be indicated on your bill.