



*Proper pub food  
with our French twist -  
all freshly prepared  
with passion and care  
by our chefs*

## NIBBLES

Rustica olives <i>v</i>	2.00
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v</i>	2.00
Artisan baguette with a choice of spiced aubergine & mushroom relish, basil pesto, tomato pesto or anchovy butter	3.70

## SIDE ORDERS

Chips	3.50
Creamy mash	3.50
Dauphinoise potato	3.50
Roasted mixed pumpkin, crème fraîche & toasted almonds	3.50
Tenderstem broccoli, toasted pine nuts	3.90
Green beans	3.90
Mixed leaf salad	3.25
Roquette & parmesan salad	3.90

## CHILDREN'S MENUS

For younger children we have our Henri le Worm menu.

For older children we have a 'half price, half portion' menu featuring selected main course dishes. Please ask your waiter for a copy.

## STARTERS

### *Our Classics*

Scottish salmon, beetroot & horseradish crème fraîche: lightly smoked & grilled fillet of salmon, trio of beetroot, cauliflower florets	8.50
French onion soup, Gruyère cheese croûtons	6.95
Cheddar cheese soufflé, warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.95
Burgundian snails in garlic herb butter, baguette	7.45

Crispy beef with soy & citrus glaze: strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds	7.95
Scottish Hebridean rope-grown mussels, steamed with marinière or saffron mouclade sauce	6.95
Charcuterie for two: saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soused vegetables, green salad	13.90
Wild mushrooms on toasted sourdough: mushroom cream, sautéed wild mushrooms, poached free-range egg, garlic toasted sourdough <i>v</i>	7.95
Traditional country terrine: coarse pork & chicken liver pâté, pear & apple chutney, pickled vegetables, kale crisps, toasted baguette	6.95

## STEAKS – CORNISH, FREE-RANGE

*All our chargrilled steaks are from 30-day dry-aged beef and carefully sourced from prime, pasture-reared, Cornish cattle. The breeds are chosen for their flavour and tenderness - please ask a waiter about today's selection.*

Sirloin steak (8 oz)	19.95
Fillet steak (8 oz)	23.90
Chateaubriand for two people - allow 20 minutes cooking time	per person 24.90
Onglet steak, 'Café de Paris' herb & mustard butter	14.50
Add sauce: Béarnaise, Roquefort or pepper	1.50

*Side orders are available separately.*

## MAINS

### *Our Classics*

Scottish Hebridean rope-grown mussels, steamed with traditional white wine & shallot marinière or creamy saffron mouclade, chips, baguette	14.90
Slow-cooked Bœuf Bourguignon, red wine, lardons, baby onions, mushrooms, smooth mash	16.95
Deluxe coq au vin - a sharing dish for two (...or more): corn-fed guinea fowl, medley of root vegetables, mushrooms, sweet shallots, lardons and rich wine sauce	58.50
Steak Frites: 9 oz rump steak, chips, 'Café de Paris' herb & mustard butter	19.95

Duck leg confit with black cherry sauce, Dauphinoise potato, pot-roasted carrots, celery, parsnip & green beans	16.95
Crispy beef with soy & citrus glaze: strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds, coconut rice	14.50
Slow-cooked shoulder and leg of roast suckling pig, prune stuffing, caramelised crisp, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices	19.50
Malabar fish curry with toasted coconut, grilled king prawn, shallot crisps, coconut rice	15.50
Loch Fyne salmon & crab fishcake, crab mayonnaise, wilted leeks	13.50
Pie of the week: traditional homemade pie served with green beans	13.50
Mrs Keen's gammon steak, fried Watercress Lane duck egg, chips	13.30
Free-range Cornish beef burger, brioche bun, homemade tomato chutney, chips ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	13.50
Grilled rock lobster tail & chips, prawn butter, green salad	23.50
Grilled lightly smoked salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	13.90
Black truffle & wild mushroom risotto, celery leaf, toasted pine nuts, mascarpone cream <i>v</i>	15.50
Pumpkin ravioli, roasted pumpkin & pumpkin purée, roquette, toasted pine nuts <i>v</i>	12.50

# WINE LIST

## WINES FROM THE TAP - the perfect serve

	175ml glass	250ml glass	750ml carafe
White: Thornbury Sauvignon Blanc ( <i>New Zealand</i> ).....	6.65	9.55	26.00
Red: Fleurie ( <i>France</i> ).....	7.30	10.50	28.50

## WHITE WINE

175ml  
glass    250ml  
glass    750ml  
bottle

### REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.00	7.20	19.00
Picpoul de Pinet <i>Languedoc-Rousillon (France)</i>	6.30	9.00	24.50
Pinot Grigio <i>Vinuva, Delle Venezie (Italy)</i>	6.40	9.15	25.00
Albariño <i>Pulpo, Rias Baixas (Spain)</i>	7.75	11.00	30.00
Gavi de Gavi <i>Le Toledana, Piedmont (Italy)</i>			30.00
White Bordeaux (Organic) <i>Château de Seuil, Graves (France)</i>			38.00

### DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc <i>Son Excellence Côtes de Gascogne (France)</i>	5.75	8.20	22.50
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	6.50	9.30	25.50
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.50	10.80	29.00
Chablis <i>Bouchard Aîné &amp; Fils, Burgundy (France)</i>	9.00	12.80	35.00
Bacchus <i>Chapel Down, Kent (England)</i>			35.00
Sancerre <i>La Fuzelle, Adrien Maréchal, Loire (France)</i>			37.00
Château Lamothe Bouscaut <i>Pessac-Léognan, Bordeaux (France)</i>			45.00

### FULL-FLAVOURED, RIPE, FRUITY

Chardonnay <i>Granfort, Pays d'Oc (France)</i>	5.50	7.85	21.50
Chenin Blanc <i>Bushvines, Kleine Zalze, Stellenbosch (South Africa)</i>			21.00
Pinot Gris <i>Dashwood, Marlborough (New Zealand)</i>			29.50
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot Côte d'Or (France)</i>			32.00
Chardonnay <i>Oakridge, Yarra Valley (Australia)</i>			43.00
Meursault <i>Louis Jadot, Burgundy (France)</i>			55.00
Puligny-Montrachet <i>Remoissenet Père &amp; Fils, Burgundy (France)</i>			60.00

## RED WINE

175ml  
glass    250ml  
glass    750ml  
bottle

### FRUITY, MEDIUM-BODIED

Cave de Massé <i>Vin de France</i>	5.00	7.20	19.00
Merlot <i>Granfort, Pays d'Oc (France)</i>	5.50	7.85	21.50
Syrah (Organic) <i>Château Maris, Minervois (France)</i>	6.50	9.30	25.50
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.25	10.40	28.00
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.00	11.50	31.00
Pinot Noir <i>Bouchard Aîné &amp; Fils, Côtes de Beaune-Villages, Burgundy (France)</i>			42.00

### GENEROUS, RICH, FULL-BODIED

Malbec <i>Elévé, Pays d'Oc (France)</i>	6.30	9.00	24.50
Cabernet Sauvignon <i>Luis Felipe Edwards Gran Reserva, Colchagua Valley (Chile)</i>	6.30	9.00	24.50
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.00	11.50	31.00
Bordeaux Supérieur <i>Château Pey la Tour, Reserve, Bordeaux (France)</i>	8.25	11.80	32.00
Bordeaux <i>Château Martinat, Côtes de Bourg (France)</i>			37.50
Bordeaux (Organic) <i>Château de Seuil, Graves (France)</i>			38.00
Shiraz <i>JJ Hahn Western Ridge, 1975 Planting, Barossa Valley (Australia)</i>			39.00
Malbec <i>Salentein Numina, Valle de Uco (Argentina)</i>			40.00
Zinfandel <i>The Federalist, Dry Creek Valley, California (USA)</i>			45.00
Valpolicella Amarone <i>Bolla (Italy)</i>			49.50
Châteauneuf-du-Pape <i>Clos de L'Oratoire des Papes, Rhône (France)</i>			50.00

### OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.00	10.00	27.50
Rioja Reserva <i>Viña Pomal Centenario (Spain)</i>			35.00
Bordeaux <i>Château de Bardes, St Emillion Grand Cru (France)</i>			35.00
Chianti Classico Riserva <i>Agostino Petri, Vicchiomaggio (Italy)</i>			39.00
Cabernet Sauvignon <i>Kleine Zalze, Stellenbosch (South Africa)</i>			45.00
Barolo <i>Domini Villa Lanata, Piedmont (Italy)</i>			47.00

## ROSÉ WINE

175ml  
glass    250ml  
glass    750ml  
bottle

Cinsault <i>Crusan, Pays d'Oc (France)</i>	5.00	7.20	19.00
Pinot Grigio <i>Marchesini, Veneto (Italy)</i>	6.00	8.50	23.50
Provence <i>Château de Beaulieu, Côteaux d'Aix-en-Provence (France)</i>	6.50	9.30	25.50
Grenache <i>Mirabeau, Côtes de Provence (France)</i>			29.00

## CHAMPAGNE & SPARKLING WINE

125ml  
glass    750ml  
bottle

Prosecco <i>Da Luca (Italy)</i>	6.25	30.00
Sparkling Rosé <i>Da Luca (Italy)</i>	6.25	30.00
Chapel Down, Three Graces <i>Sparkling wine, Kent (England)</i>		36.50
Joseph Perrier Cuvée Royale (N.V.)	9.00	45.00
Bollinger Special Cuvée (N.V.)		65.00
Laurent-Perrier Cuvée Rosé Brut (N.V.)		85.00
Cuvée Dom Pérignon Vintage		150.00
Louis Roederer Cristal		295.00



All wines by the glass are available as 125ml