

Mussels & Frites

£10

TO START...

Carrot and coriander soup finished with a savoury cheese muffin - **£6.25**

Cornish mussels steamed in Coconut milk, lime, light chilli and coriander - **Starter £7.50 Main £13.50**

Pan fried Foie Gras on bruschetta topped with a pan-fried hens egg with a Sauterne and truffle jus - **£12.00**

(enjoy a 50ml glass of Sauternes to accompany your Foie Gras, the perfect match £3.25)

Grilled Goats cheese on a rocket, orange and grape salad with a lemon vinaigrette - **£6.95**

Miniature Arnold Bennet omelette of free range eggs and smoked haddock topped with a mornay glaze. **Starter £7.50 Main £14.50**

Charcuterie board, perfect for two to share. French Saucisson, duck rilette, chicken liver parfait, cornichons & George's piccalilli - **£12.00**

Salt & Pepper Squid with homemade wild garlic mayonnaise - **£7.00**

Rustic homemade breads chargrilled with homemade hummus, marinated olives, balsamic and olive oil dip - **£6.50**

THE MAINS...

Classic beef Wellington, fillet of beef topped with mushroom duxelle, in rich puff pastry, on glazed carrots with a side of dauphinoise potatoes with a rich port sauce (Please note, the beef fillet is cooked medium) - **£24.95**

Pan fried fillet of seabass on a rich crab and pea risotto with a lemon coriander butter sauce - **£16.50**

Hotpot of Cornish fish in a rich white wine sauce with fresh herbs and a side dish of buttered new potatoes - **£16.50**

Chicken Kiev on bubble and squeak served with a little Caesar salad (This dish is created by Oli our apprentice chef) - **£14.50**

Potato, parmesan and spinach gnocchi with peas, cherry tomatoes, green beans and a rich cheese fondue sauce - **£13.50**

Pork tenderloin, marinated in thyme & cumin served with minted cous cous, wilted kale & wild garlic pesto - **£16.00**

PUB CLASSICS

George's ultimate Venison Burger, two Church farm minced steak patties in a brioche bun, lettuce, sliced tomato, gherkins, bacon and melted Emmental cheese served with George's potato and caper salad and French Fries - **£14.50**

Chargrilled Church Farm Ribeye, Double cooked chips, slow roasted tomatoes, mushrooms, blue cheese sauce & fresh rocket, Cooked how you like it (Chef suggests minimum Medium/Rare to allow the fat to cook through) - **£23.50**

SIDES

Buttered New potatoes	£3.50
Double Cooked Chips	£3.50
French Fries	£3.25
Bread and Butter	£3.75
Seasonal Vegetables	£3.25
Chefs Mixed Salad	£3.50
Dauphinoise Potatoes	£4.00
Marinated Olives	£3.50

WILL COME AS STATED ON THE MENU.... IF YOU WISH ADDITIONAL SIDES.... PLEASE ORDER AS YOU REQUIRE

Vegetarian guests, if you let us know your requirements, chef is happy to prepare a dish especially for you