



BUSTOPHER JONES



STARTERS

Heritage beetroot, goats' cheese & candied walnuts
with balsamic dressed leaves £7.50 (v)

Merlot cured pheasant bresaola with celeriac remoulade & crispy capers £8

Carrot & coriander soup with homemade bread £6.50 (vg)

Confit Cornish duck hash cake with pickled red cabbage,
rosemary crème fraiche & apple reduction £8.50

Spiced crispy squid with pineapple & miso dip, sesame & rocket salad £8

Cornish crab risotto with wild garlic pesto £9.50

MAINS

Wild mushroom risotto with crispy sage & taleggio £15 (v)

Butternut squash, Aubergine & spinach curry with jasmine rice & pak choi £15 (vg)

Slow roasted pork belly with braised cabbage, apple crumble
& sage roasted Jerusalem artichokes £18.50


Pan fried hake fillet with herb crushed potatoes, pesto cream & seasonal greens £18

Tamarind & coconut Goan style monkfish curry with jasmine rice & pak choi £21

Confit chicken & smoked pancetta salad with pickled cucumber, baby peppers,
focaccia croutons & goats' cheese, dressed with honey & mustard vinaigrette £16

8oz fillet/rump steak with triple cooked chips, chilli & garlic sautéed broccoli,
peppercorn or blue cheese sauce £28.50 / £22

Whole Chateaubriand to share with hand cut chips, peppercorn & blue cheese sauces,
onion rings, charred broccoli & truffled greens £65.00



*All our food is freshly prepared and cooked to order, if you have any allergens please
inform/ask a member of waiting staff who will advise of all ingredients used*

