

white

light & fresh

	175ml	250ml	Bottle
Chenin Blanc/Chardonnay			
Libertad, Argentina	£2.40	£3.50	£9.95
Lively & bright with pear, apple & peach flavours			

Rioja, Monte Clavijo, Spain	£2.40	£3.50	£11.50
Light style, dry & fruity with no oaky flavours			

Pinot Grigio, Conti Rossi, Italy	£3.25	£4.25	£12.50
Floral on the nose, this Puglia wine has a rich texture with tropical notes			

classic

	175ml	250ml	Bottle
Muscadet de Sevre et Maine sur Lie,			
Domaine du Bois Bruley, Loire	£3.45	£4.95	£14.50
Produced by the Chereau family since the 1400's, 'sur lie' ageing lends real richness to the natural crisp lime & grapefruit flavours			

Riesling 'Blue Slate', Dr Loosen, Germany	£17.50		
Ernst Loosen's stunning wine is fresh & aromatic with floral, grape & peach notes			

Chablis, Domaine des Marronniers, Burgundy . . .	£23.50		
The renowned Bernard Legland produces this crisp classic with balance between fruit richness & mineral notes. Great Value!			

Pouilly Fumé 'Les Berthiers' Claude Michot, Loire	£25.00		
Claude Michot produces this superb wine that is very much of the village of St Andelain. Restrained & elegant, with understated green apple & subtle smoked finish			

aromatic & fruity

	175ml	250ml	Bottle
Chardonnay 'Reserve', Chilcas, Chile	£16.50		
Blended from some of the major wine valleys of Chile, this wine has flavours of green apple mixed with guava, tropical fruits & touches of vanilla			

Sauvignon Blanc, Spy Valley, Marlborough	£18.50		
Characters of gooseberry with gorgeous ripe melon			

rosé

	175ml	250ml	Bottle
Belles Combes Rosé,			
Cotes du Ventoux	£3.25	£4.25	£12.50
From the foothills of Mont Ventoux this stunning rosé is packed with intense aromas of cherries & raspberries			

Zinfandel Blush, Wandering Bear, California	£3.75	£4.95	£14.50
A ripe & sweeter style of rosé packed with raspberry flavours			

Pinot Grigio Blush, Lamberti, Italy	£17.50		
Lamberti has wine making heritage stretching back three centuries. Light & fresh with plenty of raspberry & strawberry notes adding to the classic Pinot Grigio notes of apple & lemon			

red

easy drinking

	175ml	250ml	Bottle
Grenache Rouge, Petit Papillon, France	£2.40	£3.50	£9.95
Intense nose of cherries and blackcurrants completed by floral notes			

Merlot, Palena, Chile	£2.95	£3.95	£11.50
Multi award winning New Zealander Brett Jackson produces this ultra smooth, juicy Merlot with jammy plum, blackberry & damson fruit			

old world champions

Chianti, Castellani, Italy	£3.25	£4.25	£12.50
The Castellani family are renowned for their Chianti. Medium-bodied, with violets, cherry blossom & hints of cinnamon spice			

Rioja Crianza, Dinastia Vivanco, Spain	£19.50		
Rich aromas of red fruit flavours from the ripe Tempranillo as well as spice, vanilla & a light 'toastiness' for a long, elegant finish			

St Emilion Grand Cru, Chateau Viramiere, France	£39.95		
Perfectly aged, bursting with dark berries, firm tannins & a good length. This is a WOW wine & we know you'll love it			

flavour blockbusters

	175ml	250ml	Bottle
Cabernet Sauvignon, King Fish, California	£3.65	£5.25	£15.00
Voted 'American Winery of the Year'. Blackberry & blackcurrant aromas are complemented by cedar & oak notes			

Shiraz, Victoria, Preece, Australia	£19.50		
This Shiraz bounces with lightly oaked hints of vanilla, plum & raspberry flavours with toast & spice notes			

Pinot Noir, Spy Valley, Marlborough	£22.50		
A fantastic example of this classic grape variety. A sensual mixture of blackcurrants, cherries & spice with oak undertones			

sparkling

	125ml	Bottle
Jeio Prosecco	£3.50	£19.50
One of the region's oldest & finest producers. Refreshingly crisp with aromas of wildflowers & almonds balanced by notes of pear		

Laurent-Perrier Brut NV	£5.95	£35.00
Delicate Champagne with hints of citrus and white fruit		

Moët & Chandon Brut Imperial NV	£39.50		
The world's best selling Champagne. Pale gold with bountiful tiny bubbles, coupled with delicate lime aromas			

Laurent-Perrier Cuvée Rosé Brut NV	£60.00		
From one of the most distinguished independent & family-owned houses. A fresh, intense aroma of raspberries, black cherries & blackcurrants			

Dom Perignon	£125.00		
Aged for seven years to allow an expressive & complex character of ripe citrus, almond & acacia honey with a hint of toasted brioche. The vision of Dom Perignon himself!			

cocktails

Kir Royale	£6.95		
A luxurious and refreshing combination of Champagne and raspberry Chambord liqueur			

Long Island Iced Tea	£4.95		
A heady concoction of Smirnoff vodka, Gordons gin, Bacardi and Cointreau, mixed with Pepsi to make the definitive New York cocktail			

Mai Tai	£4.95		
Invented at Trader Vics in San Francisco – Havana Club & Captain Morgan dark rum combined with Amaretto, Curacao and pineapple juice. Out of this world!			

Martini	£4.95		
The connoisseur's choice – Smirnoff vodka or Gordons gin, stirred with a dry Vermouth wash			

Cosmopolitan	£4.95		
Absolut citrus vodka and Cointreau with a cranberry twist and a flaming orange zest			

Margarita	£4.95		
The traditional Tequila cocktail – Tequila shaken with lime and Cointreau, served straight up			

the
dining room

starters

Prawn & Crayfish Cocktail topped with a Marie Rose sauce	£4.95
Wild Mushroom Bruschetta with dressed salad leaves (v)	£4.95
Smoked Haddock Florentine with spinach & a rich cheese sauce	£4.95
Stilton, Pear & Walnut Salad dressed in an oil & lemon vinaigrette	£4.25
Coconut Fried Shrimp with a sweet chilli dip	£5.25
Soup of the Day with crusty bread	£3.25
Grilled Goats' Cheese Salad with honeyed apricots (v)	£4.45
Parcel of Warm Smoked Salmon stuffed with potato & chive salad	£4.95
Chicken Liver Terrine baked in pastry, served with onion marmalade	£4.45
Bowl of Marinated Olives (v)	£1.50

set price menu - two courses £8.95

Available Sunday to Thursday inclusive

Prawn & Pineapple Cocktail

Stilton Baked Mushrooms

Soup of the Day

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Rump Steak with chunky chips & salad

Beer Battered Cod with chunky chips & mushy peas

Barbecue Chicken & Bacon Melt with chunky chips & salad

Linguine with garlic, parsley & rocket (v)

or our Chef's 'Dish of the Day'

main courses

Main courses are accompanied by today's selection of fresh vegetables except Risotto & Linguine dishes

Fillets of Sea Bass	£12.95
pan fried with lemon & chive butter, served with crushed potatoes	
Crispy Duck	£12.95
basted in plum sauce, served with garlic & ginger pak choi and chilli noodles	
Belly of Pork	£10.95
slow roasted with black pudding, braised shallots, spiced apple & sauté potatoes	
Fricassée of Monkfish & Salmon	£14.50
in white wine, cream & dill sauce, served with rice	
Ribeye Steak	£12.95
pan fried, served with a red wine, shallot & tarragon sauce and horseradish mash	
Lamb Shank	£12.50
slowly braised in a redcurrant gravy, served with mustard mash	
Breast of Chicken	£8.95
stuffed with spinach & Mozzarella, wrapped in Prosciutto, served with tomato cream sauce & sauté potatoes	
Crayfish & Prawn Risotto with fresh rocket	£8.95
Wild Mushroom Risotto with toasted pine nuts (v)	£7.95
Linguine with Grilled Chicken Breast tossed in garlic, tomato, rocket & chilli	£7.95
<i>No chicken, no problem</i> (v)	£6.50

steaks from the grill

All our steaks are plain grilled or topped with blue cheese & red wine sauce or garlic, parsley & sundried tomato butter and served with tomatoes, field mushroom & chunky chips.

8oz* Fillet Steak	£17.75
8oz* Sirloin Steak	£12.95

desserts

Carpaccio of fresh Pineapple with Champagne Sorbet	£3.45
Tiramisu	£3.45
Syrup Sponge & Custard	£3.45
Vanilla Pannacotta with Berry Compote	£3.45
Lemon Tart	£3.45
Chocolate Torte	£3.45
Selection of Cornish Dairy Ice Creams or Champagne Sorbet	£3.45
Cheese Plate	£4.45

after dinner drinks

Liqueur Coffee served with Tia Maria, Captain Morgan Dark Rum, Martell Cognac, Cointreau, Baileys or Jamesons Irish Whiskey	£3.95
Brandy Alexander smooth Martell Cognac and cream with an indulgent Dark Crème de Cacao	£4.95
Grasshopper Crème de Menthe, White Crème de Cacao, cream and milk poured over ice	£4.95

daily specials...

Please ask a member of our team about our daily specials

Our specials are designed for those who want something a little bit different. Using well sourced produce, our chefs indulge their passion in creating dishes that are sometimes unusual, sometimes seasonal but always...

...deliciously tempting!