

Judge & Jury Sample Menu

Starters

*Celeriac hummus, minted yoghurt & crispy cauliflower
£5*

*Lime marinated scallops, heritage beets, pickled
cucumber and keta £12*

Pork belly, spiced squash & kale £7

*Grilled asparagus, poached egg and harissa hollandaise
£8*

Cornish crab croquette, spiced pineapple salsa £8

Beef tartare, sesame oil, confit quail yolk £18

Salads

Halloumi & heritage beetroot flatbread £12.95

*Caesar salad
With grilled chicken £11.50
With tiger prawns £16.50*

Market salad jar £7.95

Warm niçoise £14.50

Main courses

Baked cod, lentils fricassée & wild mushrooms £16

Linguini with gremolata £11

*Pan roasted duck breast & pressed confit leg £16
Celeriac puree, poached pear, truffle oil, blue cheese &
walnut crumble*

*Baked butternut squash, melted cheddar, sweetcorn,
basil & chargrilled peppers £11*

*Green peas panna cotta, goats' cheese & garden
vegetables £11*

*Lamb rump, rosemary & mustard £22.50
Dauphinoise potatoes & cavolo nero*

*Monk fish with cauliflower bhindi masala & apple raita
£21*

From the grills

*Sirloin
80z - £20
100z - £22*

*Rib eye
80z £22
100z £24*

Fillet steak £28

Lamb cutlets £25

Lobster (half or whole) £40 / £55

Tuna steak £21

Boneless half chicken £15

A bit on the side £4.75 each

Triple cooked chips

Skinny fries

Truffle fries with parmesan

Wilted spinach

Steamed rice

Tossed greens

Mix leaves salad

A bit on the side £1 each

Bordelaise & bone marrow jus

Béarnaise

Peppercorn sauce

Garlic & butter

Roquefort

Chilli aioli

Desserts - £5 each

Roasted apples Eaton mess

Figs parfait with almond tuille

Chocolate marquise, green cardamom orange compote

Whisky tart with vanilla ice cream

Red fruit sabayon