

Saloon Menu

To Start

Jerusalem Artichoke Velouté, Toasted Hazelnuts, Black Truffle Cream. £9

Hop Smoked Sea Trout, Citrus Crème Fraîche, Grains, Radish. £12.50

Roasted Muscade Pumpkin, Sage & Caper Brown Butter, Goats Curd, Kale, Toasted Seeds. £11.50

Main Course

River Fowey Mussels in Cider Sauce, Fresh Apple, Chives, Mayo, Frites. £15.50

Foxy Burger, Confit Smoked Bacon, Smokey Harissa Mayo, Oglesfield Cheese, Kos Lettuce, Beef Tomato, Caraway Pickled Cucumbers, Fries. £18

Rebellion Beer Battered House Smoked Haddock, Horseradish Cream, Dill Pickled Beetroots, Triple Cooked Chips. £19.50

Dry Aged 8oz Ribeye, Seasonal Leaves, Triple Cooked Chips, Sauce Bearnaise or Red Wine Sauce or Smoked Paprika Butter. £32

Dessert

Selections of Homemade Sorbets and Ice Creams. £9

Cambridge Cream, Rhubarb Sorbet. £11

Selection of Artisan British Cheese from No2 Pound Street, Truffle Honey, Quince Jelly, Chutney, Crackers. 3 Cheese £14.50 or 5 Cheese £18.50

We will do our best to accommodate food intolerance and allergies, we are unable to guarantee that the dishes will be completely allergen free for our menus. All allergen information is available upon request from our front of house team

There is a discretionary service charge of 12.5%