

MAIN MENU

(*ADD AUTUMN TRUFFLE TO SELECTED DISHES +£10)

STARTERS

OUR VERSION OF A CAESAR SALAD	£9.50
SCOTTISH MUSSELS, SAUCE MARINIÈRE	£10.50
STEAK TARTARE, CHOPPED FILLET, SOFT POACHED EGG, SMOKED PAPRIKA	£12.50*
BROWN & WHITE CORNISH CRAB MEAT QUICHE, CRÈME FRAÎCHE	£16.50*
CARPACCIO OF SCOTTISH SCALLOP, AUTUMN MUSHROOM CONSOMMÉ, TOASTED ALMOND	£25*
CORNISH GRILLED SARDINES, OLIVE, CUMIN AND ARGAN OIL	£17.50

MAIN COURSES

COTE DE BOEUF FOR 2, SAUCE AU POIVRE	£45 PP*
CORNISH SKATE WING, MUSTARD SAUCE	£22
BRILL ON THE BONE, SAUCE CHORON (<i>HOLLANDAISE, TOMATO FONDUE</i>)	£24
FILLET OF DAIRY COW, SAUCE AU POIVRE	£37*
CRAB ORECCHIETTE	£28
OYSTER BAR "LOBSTER FISH PIE"	£39*
DAILY FISH ON THE BONE, "GRENOBLOISE"	£45

VEGETARIAN

BURRATA, SOLLIÈS BLACK FIGS VINEGAR DRESSING	£10*
RAVIOLI OF RICOTTA, DELICA PUMPKIN, GORGONZOLA	£14.50*
CAULIFLOWER, TOASTED HAZELNUT, PARMESAN AND COFFEE	£16*
ORECCHIETTE AUTUMN TRUFFLE	£29

CB HOUSE CLASSICS

FISH SOUP, TRADITIONAL ROUILLE, CROÛTONS, GRUYÈRE	£11
CHEESEBURGER AND FRIES	£18.50*
FISH AND CHIPS, TARTAR SAUCE, MUSHY PEAS	£18.50
ATLANTIC PRAWN COCKTAIL, CELERY, AVOCADO, CUCUMBER, SALAD	£15.50

SIDES

SOURDOUGH BAGUETTE, SCOTTISH CULTURED BUTTER	£4.50
CHOUCROUTE	£5
NEW SEASON CHARLOTTE POTATOES, FRESH MINT	£5
DATTERINO TOMATO SALAD	£5
FRENCH FRIES	£5
SPROUTING BROCCOLI	£5
GREEN LEAVES	£3.50

CHEESE AND DESSERTS

CHEESE SELECTION, OAT BISCUITS AND QUINCE JAM (BEAUFORT D'ALPAGE, CAMEMBERT, VALENÇAY, FOURME D'AMBERT)	£5 EACH
SOFT SERVE YOGHURT SORBET, AMARENA CHERRIES, GRANOLA	£6
BANANA SPLIT	£7.50
POT AU CHOCOLAT, MIXED BERRIES JAM	£7.50
VANILLA CRÈME BRÛLÉE	£8*
BREAD & BUTTER PUDDING, BROWN RUM CRÈME ANGLAISE	£8
SELECTION OF ICE CREAM AND SORBET	£3 EACH
VANILLA ICE CREAM, HONEY MADELEINES, AUTUMN TRUFFLE (PLEASE ALLOW 15 MINUTES FOR US TO PREPARE THIS DESSERT)	£12.50