

MENU

STARTERS

OUR VERSION OF A NIÇOISE SALAD	£13.50
STEAK TARTARE, CHOPPED FILLET, SOFT POACHED EGG, SMOKED PAPRIKA	£15.50
CORNISH CRAB QUICHE, CRÈME FRAÎCHE	£16.50
CURED, GRILLED CORNISH MACKEREL, COLD PISTOU CONSOMMÉ, BASIL OIL	£15
CORNISH GRILLED SARDINES, "GRENOBLOISE STYLE"	£20
GRILLED WHITE ASPARAGUS, SEAWEED, BROWN SHRIMP	£15

MAIN COURSES

SLOW COOKED PORK BELLY, ROAST HISPI CABBAGE, SAUCE CHARCUTIÈRE	£27
CORNISH SKATE WING, MUSTARD SAUCE	£23.50
LINE-CAUGHT CORNISH POLLOCK, SPRING VEGETABLE, CRAB & COCONUT SAUCE	£27
FILLET OF BEEF, SAUCE AU POIVRE	£41
TAGLIOLINI CORNISH CRAB AND CHILLI	£38
GRILLED OCTOPUS HUMMUS, MOROCCAN-STYLE DRESSING	£36
NEW SEASON SQUID GRATIN	£27

VEGETARIAN

STUFFED AUBERGINE "CAPONATA STYLE"	£18
POACHED ENGLISH ASPARAGUS, EGG YOLK, CHIVE DRESSING	£19.50
STRACCIATELLA, SPICED HUMMUS, CRUSHED BROADBEAN, MINT DRESSING	£16.50
GRILLED CALCOT ONION, SMOKED RICOTTA, WHEY SAUCE	£15
JERSEY ROYALS, POACHED EGG, CAPERS AND LEMON	£28.50

CB HOUSE CLASSICS

FISH SOUP, TRADITIONAL ROUILLE, CROUTONS, GRUYÈRE	£14
CHEESEBURGER AND FRIES	£21
FISH AND CHIPS, TARTAR SAUCE, MUSHY PEAS	£21.50
ATLANTIC PRAWN COCKTAIL, CELERY, AVOCADO, CUCUMBER, SALAD	£17
SCOTTISH MUSSELS, SAUCE MARINIÈRE	£12.50/£25

SIDES

MIXED GREEN LEAVES	£3.50
SOURDOUGH BAGUETTE, SCOTTISH CULTURED BUTTER	£4.50
JERSEY ROYALS	£5.50
GRILLED CALCOT ONION	£5
FRENCH FRIES	£5
SPROUTING BROCCOLI	£5

CHEESE AND DESSERTS

CHEESE SELECTION, OAT BISCUITS AND QUINCE JAM (CAMEMBERT, 28-MONTH COMTÉ, VALENÇAY, FOURME D'AMBERT)	£5 EACH
CREMA DI CAFFÈ, AFFOGATO ICE CREAM	£8
SOFT SERVE YOGHURT SORBET, SEASONAL FRUIT COMPÔTE	£6
TARTE TROPÉZIENNE	£10
CHOCOLATE DUMPLINGS, FROZEN RASPBERRIES, PISTACHIOS, WHISKY SAUCE	£12.50
VANILLA CRÈME BRÛLÉE	£8
BREAD & BUTTER PUDDING, BROWN RUM CRÈME ANGLAISE	£8