

Dinner

(SERVED 6-9PM)

SMALL PLATES

Homemade Soup of the Day, Toasted Seeds, Herb Oil, Warm Ciabatta and Cornish Butter (vg, gf*)	8.5
Corn Fritters, Avocado, Tomato, Coriander Chutney (vg, gf)	9
Burrata, Sweet Onions, Crispy Chilli Oil, Toasted Ciabatta (v, gf*)	11
Crispy Cauliflower Florets, Coconut Dip, House Pickles (vg, gf)	9
Sticky Chicken Thigh, Mango, Coriander, Avocado (gf)	10
Cornish Hake and Smoked Haddock Fishcake, Smoked Cheddar Sauce, Crispy Bacon, Leek	12
Potato Gnocchi, Roasted Mushroom, Herb Soubise, Parmesan (v)	9
Large Portion	15

LARGE PLATES

Beer Battered Cornish Haddock, Triple Cooked Chips, Lemon, Tartare Sauce, Curry Sauce, Mushy Peas (gf*, df)	19
Cornish Beef Burger, Brioche, Lettuce, Bacon Jam, Cheese, Fries, House Slaw (gf*)	16.5
Pork and Smoked Bacon Goulash, Potato Dumplings, Buttered White Cabbage, Sour Cream, Crispy Onions.	19
Cauliflower Korma, Sultanas, Almonds, Pilau Rice, Crispy Chickpeas, Coriander (vg, gf)	18
Add flat bread	1.5
10oz Prime Sirloin Steak, Triple Cooked Chips, Portabello Mushroom, Vine Tomatoes (gf/df*)	28
Add Pepper Sauce	2.5
Grilled Market Fish Special	sp.

Specials on the board or ask your server

SIDES

Skin-On Fries	4.5
Cheesy Chips	5.5
Triple Cooked Chips	5
House Slaw	3.5
Marinated Olives	4.5
Side Salad, Sweet Mustard Dressing	5
Crusty Bread	1.5

DESSERTS

Yogurt & Orange Pannacotta with Cornish Fairing	8
Dark Chocolate Millionaire's Tart, Cherry, Clotted Cream or Ice Cream (*vg/gf)	9
Ginger & Date Parkin, Butterscotch, Clotted Cream or Ice Cream	9
Affogato, ice cream and espresso	6.5
Add baileys for	5.0
Ice Cream or Sorbet per scoop	2.5

v - vegetarian gf - gluten free vg - vegan * on request

Discretionary 10% service charge for table service

gf - gluten free, v - vegetarian, vg - vegan, df - dairy free.

If you have any dietary needs or preferences please make your server aware when you order.

Thank You.