

Dinner

(SERVED 6-9PM)



SMALL PLATES

Homemade Soup of the Day, Toasted Seeds, Herb Oil, Warm Ciabatta, Cornish Butter (v, can be *vg)	8.5
Corn Fritters, Avocado, Tomato, Gooseberry & Coriander Chutney (vg)	9
Burrata, Sweet Onions, Crispy Chilli Oil, Toasted Ciabatta (v)	11
Crispy Cauliflower Florets, Coconut Dip, House Pickles (vg)	9
Jerk Chicken Thigh, Mango, Avocado	10
Salt & Pepper Squid, Gochujang Mayo, Lime	10.5
Tomato & Basil Bruschetta, Parmesan, Balsamic, Olive Oil (v, can be *vg)	10.5
Small Cornish Fish & Shellfish Chowder, Bacon, Crusty Bread	12

LARGE PLATES

Beer Battered Cornish Haddock, Triple Cooked Chips, Lemon, Tartare Sauce, Curry Sauce, Mushy Peas	19
10oz Prime Sirloin Steak, Triple Cooked Chips, Portobello Mushroom, Vine Tomatoes Add Peppercorn Sauce	28 2.5
Cauliflower Korma, Sultanas, Almonds, Pilau Rice, Crispy Chickpeas, Coriander (vg) Add Flat Bread Add Prawns Add Chicken Thigh	18 1.5 7 5
Large Cornish Fish & Shellfish Chowder, Bacon, Crusty Bread	20
Cornish Beef Burger, Brioche, Lettuce, Bacon Jam, Cheese, Fries, House Slaw	16.5
Spinach and Pumpkin Burger, Guacamole, Gooseberry & Coriander Chutney, Chips (vg)	15
Please See Our Specials Board	P.O.A

Specials on the board or ask your server

SIDES

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

DESSERTS

Eton Mess	8
Dark Chocolate Millionaires Tart, Cherry, Clotted Cream or Ice Cream (can be *vg)	9
Ginger & Date Parkin, Butterscotch, Clotted Cream or Ice Cream	9
Ice Cream or Sorbet Per Scoop (can be *vg)	2.5
Affogato - Ice Cream, Shortbread, Espresso Add Baileys	6.5 5

IF YOU HAVE ANY DIETARY REQUIREMENTS, ALLERGIES OR PREFERENCES,
PLEASE SPEAK TO YOUR SERVER

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO SEATED TABLES,
PLEASE ASK IF YOU WOULD LIKE THIS REMOVED. THANK YOU!

v – vegetarian

vg – vegan

* on request