

Dinner Menu

While you wait

Coombeshead sourdough, marmite butter, balsamic and oil, pickles 10

Smokey Salamanca olives 4.50

Small Plates

½ shell Cornish scallop, garlic butter, parmesan, truffle oil, pangratatta (each)	5
Chorizo al vino, honey, thyme, sourdough	10
Korean chicken wings, sesame, pickled chilli, spring onion	9
Cornish crab rarebit, Dijon, Worcestershire, Davidstow cheddar, lemon and chive mayo	13
Cornish smoked mackerel pâté, pickled cucumber, horseradish, sourdough	12.75
Baked goats cheese, frisée, figs, prosciutto, chilli honey	11.75
Soup of the day, croutons, sourdough	10

Mains

St Austell bay mussels, parsley and garlic oil, cream, rosemary fries, sourdough	23.00
10oz sirloin steak, fondant potatoes, peppercorn sauce, horseradish cream, pickled shallot salad	33.50
Cornish crab linguine, garlic butter, harissa, cream, ginger, parmesan, pangratatta	26.50
Beer battered haddock, chunky chips, tartare, minted peas	18.00
7oz cheeseburger, lettuce, tomato, pickle, burger sauce, Monterey Jack, chips, maple & bacon slaw	18.00
Seafood gratin, whipped potato, frisée salad, sourdough	22.50
Shawarma curried cauliflower burger, beetroot hummus, crispy kale, sweet potato wedges, maple slaw	20.00

Sides

Chunky chips	5.00
French fries, rosemary salt	5.00
Hasselback potatoes, pesto, parmesan	6.75
Brown buttered greens, dill	6.75
House salad, Dijon dressing, croutons	5.50

Please be aware our food may contain allergens. Although every care is taken to prevent cross contamination, we cannot guarantee that any food is allergen free. If you have any allergies or intolerances please inform a member of the hospitality staff. A discretionary service charge of 12.5% will be added to your bill.