

**Dinner Menu**

**While you wait**

Coombeshead sourdough, marmite butter, balsamic and oil, pickles 10.00

Smokey Salamanca olives 5.00

Hummus, baked chorizo, sourdough 10.50

**Small Plates**

½ shell Cornish scallop, garlic & truffle butter, parmesan, pangratatta (each)	5.75
Roasted hispi cabbage, salsa verde, anchovy mayo, crispy shallots	10.50
Korean chicken wings, sesame, pickled chillies, spring onion	9
Cornish crab bruschetta, tomato concasse, pickled shallots, chive mayo	12.50
Cornish smoked mackerel pâté, pickled cucumber, horseradish, sourdough	13.00
Burrata, nectarines, mint	13.00

**Mains**

St Austell bay mussels, parsley & garlic oil, bonito, cream, rosemary fries, sourdough	23.00
10oz ribeye steak, fondant potatoes, chimichurri, malbec jus, roasted gem lettuce	35.00
Cornish crab linguine, garlic butter, rose harissa, cream, parmesan, pangratatta	26.50
Beer battered haddock, chunky chips, tartare, minted peas	18.00
Roasted pork belly, crushed new potatoes, apple cider cream, sticky red cabbage, apple gel	24.50
Cornish roasted cod, pepperonata, chorizo, olives, basil	27.00
Shawama cauliflower, beetroot hummus, red onion & coriander salad, tzatziki, crispy sweet potato	18.00

**Sides**

Chunky chips	6.00
Rosemary fries	6.00
Fennel, gherkin & caper salad	6.00
Brown buttered greens, dill	7.00
Curry sauce	4.00

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.