

## Lunch Menu

### Small Plates

Hummus, baked chorizo, sourdough	10.50
Korean chicken wings, sesame, pickled chillies, spring onion	9.00
Cornish crab bruschetta, tomato concasse, pickled shallots, chive mayo	12.50
Cornish smoked mackerel pâté, pickled cucumber, horseradish cream, sourdough	13.00
Burrata, nectarines, mint	13.00
Roasted hispi cabbage, salsa verde, anchovy mayo, crispy shallots	10.50

### Mains

Battered cod burger, gem lettuce, sriracha & pickled lemon mayo, fennel, gherkin & caper salad, fries	18.00
St Austell bay mussels, parsley & garlic oil, bonito, cream, sourdough	19.75
6oz cheeseburger, gem lettuce, beef tomato, gherkin, smoked burger sauce, chips, kim-chi slaw	18.00
Beer battered haddock, chunky chips, tartare, minted peas	18.00
Baked goats cheese sandwich, heritage tomatoes, pesto, frisée salad	16.75
Cornish butterflied mackerel salad, roasted new potatoes, yoghurt, rose harissa, fennel, capers	18.50
Cornish crab sandwich, celeriac remoulade, frisée salad, brown crab butter	19.75
Shawarma curried cauliflower, beetroot hummus, red onion & coriander salad, tzatziki, crispy sweet potato	18.50

### Sides

Coombeshead sourdough, balsamic and olive oil, olives	9.00
Chunky chips	6.00
Rosemary fries	6.00
Fennel, gherkin and 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.