

**Dinner Menu**

**Starters**

Freshly baked bread selection, marmite butter, balsamic and oil, pickles, olives	12.50
Chorizo, hummus & toasted ciabatta	10.50
½ shell Cornish scallop, garlic & truffle butter, parmesan, pangratatta (each)	5.75
Mushroom & blue cheese arancini with truffle oil, parmesan, tarragon	14.00
Korean chicken wings, sesame, pickled chillies, spring onion	10.00
Cornish crab bruschetta, tomato concasse, pickled shallots, chive mayo	12.50
Cornish smoked mackerel pâté, pickled cucumber, horseradish, sourdough	13.00

**Mains**

St Austell bay mussels, parsley & garlic oil, bonito, cream, rosemary fries, ciabatta	24.00
Beer battered haddock, chunky chips, tartare, minted peas	19.00
Cornish crab linguine, garlic butter, rose harissa, cream, parmesan, pangratatta	26.50
Swordfish steak marinated in lime, ginger & garlic, on a bed of mixed leaf salad with a chilli coriander & lime pesto	27.00
Roasted chicken thighs stuffed with chorizo, olive parfait, sauté potatoes & roasted red pepper velouté	24.50
8oz sirloin steak, tomato & watercress salad, parmesan, balsamic, chips <i>add peppercorn sauce 4.50</i>	35.00
Wild mushroom & tarragon risotto, crispy onions	22.00

**Sides**

Boulangère potatoes, caramelised onion	6.75
Garlic ciabatta ( <i>add cheese 0.50</i> )	5.50
French fries, rosemary salt	6.00
House salad	6.00
Brown buttered greens	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.