

Lunch Menu

Lunch dishes

Cornish crab bruschetta, tomato concasse, pickled shallots, chive mayo	12.50
Cornish smoked mackerel pâté, pickled cucumber, horseradish cream, toasted ciabatta	13.00
Caprese salad; sliced mozzarella & beef tomato, finished with olive oil, balsamic glaze & basil	13.00
Hummus, baked chorizo, toasted ciabatta	10.50
Cornish smoked mackerel salad, dressed mixed leaves, horseradish cream	13.00
Battered fish burger, gem lettuce, sriracha & pickled lemon mayo, fennel, gherkin & caper salad, fries	18.00
St Austell bay mussels, parsley & garlic oil, bonito, cream, ciabatta	19.75
1/4 lb cheeseburger, gem lettuce, beef tomato, gherkin, smoked burger sauce, fries, slaw	18.00
Beer battered haddock, chunky chips, tartare, minted peas	19.00
Falafel, flat bread, mixed leaf salad, tzatziki, coriander dressing	18.50

Open Ciabattas

Cornish crab, celeriac remoulade, mixed leaf, brown crab mayo	19.75
Smoked salmon & cream cheese, beetroot & horseradish relish, mixed leaf salad	17.00
Chicken, avocado, chilli & lime. mixed leaf salad	16.50
Roasted Mediterranean vegetables, olive oil, basil, mixed leaf salad	14.50

Sides

Korean chicken wings, sesame, pickled chillies, spring onion	10.00
Freshly baked bread, marmite butter, olives	10.00
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
Boulangère potatoes, caramelised onion	6.75

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.