



Dinner Menu

Starters

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| Freshly baked bread selection, marmite butter, balsamic and oil, pickles, olives | 12.50 |
| Homemade soup du jour | 9.50 |
| Scallops Rockefeller, our Cornish take on a New York classic, baked in garlic butter with a caper & herb crumb | 14.95 |
| Chicken wings marinated in our house spice mix & deep fried, dressed in Korean hot sauce, toasted sesame seeds, pickled chilli & micro coriander | 10.00 |
| Cornish crab bruschetta finished with tomato concasse, mixed leaf salad & lemon & chive mayo | 13.00 |
| Potted smoked mackerel, spinach & sweet pickled tomatoes, sealed in a herb butter & served with bread | 13.00 |

Mains

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| Cornish mussels cooked in white wine & garlic, finished with cream & a bonito & herb oil, served with ciabatta and fries | 24.00 |
| Battered haddock delivered daily from our local fishmonger, served with chips, seasoned creamy peas and homemade tartare sauce | 20.00 |
| Cornish crab linguine, white and brown crab cooked in cream with garlic, red onion, fried capers & fresh basil, finished with a herb crumb & pickled cherry tomatoes | 27.00 |
| Pork & chorizo hotpot, slow cooked with garlic butter beans, borlotti beans & spinach in a white wine & tomato sauce, served with sautéed potatoes | 27.00 |
| Sirloin minute steak, cooked in a garlic & herb butter with a warm salad of roasted field mushrooms, cherry tomatoes & veal stock poached shallots, tossed with fresh rocket, shaved parmesan & balsamic dressing, accompanied with a side of chunky chips | 30.00 |
| Roasted root vegetable & lentil pie with a herb & ale jus, topped with hearty oat crumble, served with green vegetables | 24.00 |

Sides

Roasted hassleback potatoes dressed with garlic butter, fresh herbs & chive mayo 7.00

Garlic ciabatta 5.50 (*add cheese 0.50*) | House salad 6.00

Rosemary fries 5.00 | Rosemary, garlic & parmesan fries 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.