

## Lunch Menu

### Small Plates

Hummus, marinated olives, toasted ciabatta & dipping oil <i>for one / to share</i>	10.00/ 20.00
Homemade soup du jour, perfect for an autumnal day	9.50
Cornish crab bruschetta on toasted ciabatta, finished with a tomato concasse, lemon & chive mayo, mixed leaf salad	13.00
Potted smoked mackerel with spinach & sweet pickled tomatoes, sealed in a herb butter, served with bread	13.00
Chicken wings marinated in our house spice mix & deep fried, dressed in a Korean hot sauce with toasted sesame seeds, pickled chilli & micro coriander	10.00
Pan fried chorizo cooked with garlic, cherry tomatoes & fresh basil. Finished with vinegar de Jerez, olive oil & croutons	11.00

### Mains

Battered haddock & chips, delivered daily from our local fishmonger, served with well seasoned creamy peas and homemade tartare sauce	20.00
Cornish mussels cooked in white wine & garlic, finished with cream & a bonito & herb oil, served with ciabatta	20.00
Battered fish burger, homemade tartare sauce, pickles & fried sage	17.50
1/4lb beef burger, topped with Cornish yarg & a spiced tomato & chilli chutney	18.00
Falafel burger with a coriander, lime & chilli chutney	17.00
All burgers are served in an Alabama grillhouse bun with fresh salad, fries and slaw	

### Sides

Garlic ciabatta ( <i>add cheese 0.50</i> )	5.50
French fries, rosemary salt	6.00
Rosemary, garlic & parmesan fries	7.00
House salad	6.00
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.