



Lunch Menu

To Begin

Nocellara Olives

Preserved Lemon £4.5

House Bread

Focaccia ~ Onion Loaf ~ Cornish Butter £6

Pork Scratchings

Cider Apple Sauce ~ Paprika £4.5

Spicy Chicken Wings

Korean Sauce ~ Sesame £8.5

Corn Ribs

Chilli Honey ~ Coriander £5

Starters

Scotch Egg

Spiced Pork ~ Curried Mayo £9

Salt & Pepper Squid {Sauvignon Blanc}

Sweet Chilli Mayonnaise ~ Lemon £10

St Austell Bay Mussels {Cider}

Shallots ~ Leek ~ Garlic ~ Bacon ~ Thyme ~ Cider ~ Cream £14

Saffron Arancini {Pinot Noir}

Truffle Mayonnaise ~ Baby Gem Lettuce ~ Parmesan £9

Wild Mushroom Parfait

Teriyaki Mushrooms ~ Puffed Wild Rice ~ Focaccia ~ Cucumber Chutney £9

Gin Cured Salmon {Vinho Verde}

Pickled Cucumber ~ Tonic ~ Lime ~ Fennel £11

Mains

Roasted Chicken Breast {Malbec}

Mushroom Puree ~ Roast Onion ~ Kale ~ Posh Hash Browns £27

Whole Flatfish on the Bone {Vinho Verde}

New Potatoes ~ Miso Lime Brown Butter ~ Samphire £28

Day Boat Catch {Pinot Grigio}

Braised Fennel ~ Brown Crab Risotto ~ Samphire ~ Parmesan ~ Dill £25

St Austell Bay Mussels {Cider}

Shallots ~ Leek ~ Garlic ~ Bacon ~ Thyme ~ Cider ~ Cream £24

Puttanesca Ravioli {Pinot Noir}

Rainbow Chard ~ Kalamata Olives ~ Aubergine Caponata £21

Roasted Pork Loin {Tempranillo}

Roasted Apple Puree ~ Broccoli ~ Charred Sweetcorn ~ Spiced Potato £25

28-day Aged Sirloin Steak {Malbec}

Chimichurri Sauce ~ Mushroom ~ Tomato ~ Baby Gem Lettuce ~ Fries £32

Steak and Ale Pie {Tempranillo}

Onion Gravy ~ Smoked Mash ~ Broccoli £23

Cornish Beef Burger

Cheese ~ Chutney ~ Burger Sauce ~ Bacon ~ Brisket ~ Lettuce ~ Pickle ~ Fries £19

Chickpea Burger

Sweet Chilli Mayonnaise ~ Kimchi ~ Coriander ~ Fries £17

Sides

Fries £4.5 ~ Add Cheese £1

Posh Hash Browns ~ Truffle Mayonnaise ~ Parmesan £5.5

Smoked Mash ~ Gravy ~ Crispy Onions £4.5

Stuffed Baby Gem Lettuce ~ Truffle Mayonnaise ~ Parmesan £5

Korean Kimchi Slaw ~ £4



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Dessert

Sticky Toffee Pudding {Pedro Ximenez}

Vanilla Ice Cream ~ Toffee Sauce **£9**

Peanut Butter Parfait

Chocolate Cremeux ~ Banana ~ Lime & Sesame Tuile ~ Ice Cream **£9.5**

Passionfruit Pavlova

Passionfruit Curd ~ White Chocolate ~ Vanilla Ice Cream ~ Meringue ~ Kataifi **£9**

Orange Polenta Poppy Seed Pudding

Toasted Almond Custard ~ Orange Ice Cream **£9**

Selection of Westcountry Cheese {Kopke}

Crackers and Condiments **£9.5**

Sweet Treats

Selection of Macarons ~ Pate de Fruit ~ Chocolate Fudge **£6**

Selection of Ice Creams and Sorbets

Please ask for our variety of flavours **£6**

Seasonal Digestifs

Liquor Coffee £6.40

Select from our global range of spirits

Hot Drinks

Hot Chocolate £3.50

Americano £3

Flat White £3.70

Cappuccino £3.60

Latte £3.70

Espresso 2.80 Double 3.50

All coffees can be served decaffeinated

Pot of Tea £3.00

Please ask for details of our delicious variety of teas

Dessert Wines

Pedro Ximenez £6

Sauternes £6.50

Monbazillac £6.50

(All Dessert Wines 75ml)

Not all ingredients used in a dish are listed, for special dietary requirements or allergy information, please speak to one of our team. All prices include VAT. Where possible our fruits, vegetables, meat, and fish are Cornish.