

To Share

Warm caramelised onion focaccia bread, confit garlic £6.95 (V)(VGO)

Nocellara olives £5.50 (V)(GF)(VGO)

Warm ciabatta, whipped cods roe, lemon oil £7.95

Starters

Cornish monkfish, wild mushrooms, samphire, white truffle £13 (GF)(DFO)

Twice baked smoked Lincolnshire Poacher cheese souffle, leeks, white onion sauce, chive oil £10.50 (V)

St Austell Bay mussel & brown shrimp tart, ale, crème fraiche, celeriac £12 (SF)(GFO)

Fillet steak tartare, quail's egg, crispy shallots, croutes £12 (DF)(GFO)

Herb panisse, cauliflower, cheddar, apple, celery £9.50 (V)(GFO)

Mains

Cider braised chicken, crème fraiche, Dijon mustard, baby onions, mushrooms, creamy mash, cavolo nero £21 (GF)

Hake, parsnip, butter beans, pancetta, samphire, apple, curry oil £22 (GF)(DFO)

8oz fillet steak, hand cut chips, watercress, king oyster mushroom, red wine shallot butter £34 (GF)(DFO)

Delica pumpkin & ricotta raviolo, rainbow chard, amaretti, chilli, Blue Monday cheese £19.50 (V)(N)

John dory, champ potato, savoy cabbage, vadouvan sauce, crab mayo £32 (GF)(SF)

Desserts

Vanilla crème brûlée, figs, honey & ginger cake £9.25 (GFO)(V)

Dark chocolate & orange marmalade frangipane tart, clotted cream £9.25 (V)(N)

Plum souffle, cinnamon crème anglaise, vanilla ice cream £10.50 (GF)(V)

Mocha mousse, crème Chantilly, praline £9.25 (V)(N)(GF)

Westcountry cheese selection £12 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VGO) vegan option (S) sesame (DF) dairy free
(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)