

To Share

Warm rosemary & sea salt focaccia bread, confit garlic £6.95 (V)

Sicilian olives £4.95 (V)(GF)

Warm ciabatta, whipped cods roe, lemon oil £7.95

Starters

Potted shrimp & St Austell Bay mussels, crumpet, pickled cucumber £12(DFO)

Twice baked gruyere cheese souffle, wild mushroom fricassée, tarragon £9 (V)

Polenta cake, celery, olive, feta, green apple £9 (V)(GF)(VGO)(DFO)

Kilhallon farm beef cheek ragù arancini, pesto mayo £9.50 (N)

Octopus, chorizo, sauté potatoes, caper berries, saffron aioli £10.50

(SF)(GF)(DF)

Mai ns

Free range chicken, fondant potato, leeks, morel mushrooms £19 (GF)(DFO)

Hake, cauliflower, butter beans, pancetta, samphire, keralan oil £21 (GF)(DFO)

8oz fillet steak, hand cut chips, watercress, field mushrooms, Roquefort & walnut butter

£32 (GF)(DFO)

Butternut squash, sweet potato & ricotta raviolo, sage pesto, goats cheese £18.50 (V)(N)

Halibut, confit garlic mash, pak choi, roast chicken butter, Cornish crab £29.50 (SF)(GF)

Desserts

Milk chocolate & salted caramel tart, natural yoghurt ice cream £8.75 (V)

Blood orange upside down cake , Cornish clotted cream £8.75 (V)

Blackberry souffle, lemon ice cream, vanilla anglaise £10 (GF)(V)

Vanilla panna cotta, Yorkshire rhubarb, rhubarb crumble ice cream £8.75 (GFO)

Cheese of the day, lavosh cracker, chutney £6.50 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VGO) vegan option

(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)