

To Share

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

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked mackerel pate, lemon oil £7.95 (GFO)

Starters

Cornish crab cake, chipotle & lime sauce, kohlrabi £13 (SF)

Twice baked Davidstow cheddar soufflé, wild mushroom fricasse £11 (V)

Ham hock, peas, pancetta, poached egg £12 (DFO)(GF)

Cornish mackerel, heritage beetroot, horseradish, watercress £13 (GF)(DFO)

Confit chicken & leek terrine, chutney, pickles, artisan baguette £12 (GFO)

Mains

Free range chicken, dauphinoise potatoes, leeks, morel mushrooms £22 (GF)(DFO)

Hake, charred corn succotash, butter beans, jalapeño oil £24 (DFO)(GF)

8oz Fillet steak, hand cut chips, watercress, slow roast tomatoes, horseradish & pancetta

butter £34 (DFO)(GF)

Pesto aubergine, caponata, pangrattato, burrata £20.50 (V)(DFO)(VGO)(N)

Stone bass, onion fondue, charred baby gem, Jersey royals, Cornish crab £32 (SF)(DFO)(GF)

Desserts

Dark chocolate delice, peanut caramel, malt ice cream £9.25 (GFO)(N)

Rhubarb brillat savarin cheesecake, rhubarb sorbet £9.25

Muscovado & Cornish honey tart, crème fraiche £9.25 (V)

Blueberry soufflé, vanilla crème anglaise, lemon meringue ice cream £11 (V)(GF)

Edie's cheese selection £12 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VG) vegan (VGO) vegan option (S) sesame
(DF) dairy free

(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)