

Set Menu

Wednesday, Friday & Saturday

(12pm – 2.30pm)

Wednesday & Thursday

(6pm – 6.45pm)

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

Twice baked Davidstow cheddar souffle, wild mushroom fricasse (V)

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

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

Mains

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

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

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

Desserts

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

Rhubarb brillat savarin cheesecake, rhubarb sorbet

Muscovado & Cornish honey tart, crème fraiche (V)

2 course £29

3 course £35

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