

To Share

Warm sun dried tomato focaccia bread, confit garlic £6.95 (V)(VGO)

Nocellara olives £5.50 (V)(GF)(VGO)

Warm ciabatta, whipped cods roe, lemon oil £7.95 (GFO)

Starters

Twice baked souffle Arnold Bennett, green onions, Davidstow cheddar sauce £12

Cornish asparagus, gribiche dressing, poached egg £9.50 (V)(VGO)(GF)(DF)

Cornish crab, celeriac & apple remoulade, crab sauce £12 (GF)(SF)(DF)

Free range chicken tikka croquettes, apricot & nigella seed ketchup, tomato, cucumber, mint £9.50

Wild mushroom fricassee, tarragon crumpet, parmesan, parsley £9.50 (V)(VGO)

Mai ns

Free range chicken, fondant potato, smoked aubergine, walnuts, pomegranate, barrel aged feta
£19.50 (GF)(N)

Hake, Champ potatoes, leeks, Dianne sauce £21.50 (GF)

8oz fillet steak, hand cut chips, watercress, slow roast tomatoes, white truffle butter
£33 (GF)(DFO)

Heritage beetroot, chive gnocchi, whipped goats cheese, sour dough croutes £19 (V)

Halibut, rosemary potato rosti, samphire, crab cocktail, crab sauce £30 (GF)(SF)

Desserts

Dark chocolate mousse, coconut panna cotta, sweet toasted seeds, hazelnuts £8.95 (N)(GFO)

Edie's treacle tart, Cornish clotted cream £8.95 (V)

Rhubarb crumble souffle, vanilla crème anglaise, ginger ice cream £10 (GF)(V)

Passion fruit tart, blueberry yoghurt ice cream £8.95 (V)

Cornish 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)