

## **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

## **Starters**

Pastrami cured salmon, whipped cods roe, croutons, capers, lemon sorrel £12 (GFO)(DFO)

Twice baked Davidstow cheddar cheese souffle, cauliflower, leeks £9.50 (V)

Braised octopus, saffron & tomato risotto, chipotle & lime £12 (GF)

Pressed ham hock, cider jelly, poached egg, celeriac, apple £10.50 (DFO)(GF)

Lyonnais onion tart, Blue Monday cheese, balsamic onion, pear, watercress  
£9.50 (GFO)

## **Mains**

Free range chicken, crème fraiche & confit garlic mash, leeks, wild mushrooms £20.50 (GF)(DFO)

Hake, cauliflower, butter beans, pancetta, samphire, parsley oil £21.50 (GF)(DFO)

8oz fillet steak, hand cut chips, watercress, king oyster mushroom, Bloody Mary butter  
£33 (GF)(DFO)

Sage gnocchi, crown prince pumpkin, gorgonzola, walnuts, croutes £19 (V)(DFO)

Halibut, St Austell Bay mussels, Fowey cider, spinach, celeriac, apple £31 (GF)(SF)(DFO)

## **Desserts**

Pineapple tart tatin, spiced rum & vanilla ice cream £8.95 (GFO)(V)

Dark chocolate mousse, blackberry curd, white chocolate crèmeux, honeycomb £8.95 (V)(GF)

Blackcurrant souffle, vanilla crème anglaise, lemon meringue ice cream £10 (GF)(V)

Orange marmalade steamed sponge, clotted cream £8.95 (V)

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)