

## **SAMPLE**

# **Dinner Menu**

### **Nibbles**

- House breads, whipped butter, pork crumb 8.50 - Nocellara olives 5.50  
Grilled chorizo, hummus 6.25 - Taramasalata, dill pickled cucumber, toasted sourdough 7.25  
Beef brisket croquettes, jalapeno mayonnaise, dill pickled cucumber 8.50  
Fishcakes, satay mayonnaise 7.50 - Teriyaki chicken, peanut, sesame, lime 8.50

### **To start**

- Spring pea soup, ricotta and chive tortellini, nutmeg cream, house breads 8.95  
Ham hock scotch egg, blue cheese, beer pickled onion 9.25  
Heritage beetroot, blue cheese and candied walnut salad 8.50  
Raviolo of beef short rib ragu, aged parmesan, roasted shallot purée, bone marrow and parsley sauce 11.50  
Salad of burrata, Spring squash, pear, hazelnut and orange dressing, toasted sourdough 9.75  
Woodland mushroom and truffle arancini, aged parmesan, chive mayonnaise 9.50  
Duck liver pâté, shallot chutney, candied hazelnuts, toasted brioche 8.50

### **Main course**

- Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley, beef gravy 26.50  
Roasted fillet of Newlyn cod, fricassee of summer vegetables, Salcombe crab, chive butter sauce 29.50  
Provençal vegetable tart, feta, basil, soft poached egg, hollandaise, Summer salad 19.50  
Slow roasted Saddleback pork belly, roasted shallot, walnut relish, pommes anna, pork gravy 24.50  
Roasted corn fed chicken, black garlic, confit leg and summer truffle croquette, chicken butter sauce 27.50  
Baked fillet of line caught sea bream, vinaigrette of brown shrimp, chips, seaweed béarnaise 27.50  
The Cornish chicken curry, braised rice, cucumber yoghurt, flatbread, toasted almonds 21.50  
Poached and roasted lamb belly, devilled kidneys, lamb fat onion, spiced aubergine, lamb gravy 24.50  
Steak burger, pulled pork, seeded clotted cream brioche, cheese, gherkin, chilli chutney, chips 18.50  
The Cornish ale battered fish and chips, mashed peas, tartare sauce 18.95  
6oz fillet of moorland beef, café de Paris butter, chips, bearnaise sauce 32.00

### **Sides 4.95 each**

- Red wine jus - Blue cheese sauce - Pepper sauce  
House chips - Sautéed potatoes - Mashed potato - Onion rings - Baby gem salad, aged parmesan  
Steamed courgettes, garlic and parsley butter - Maple glazed chantenay carrots

Due to food being cooked to order there may be a short wait during busy periods  
Please make staff aware of any allergies you may have - Vegan menu available on request  
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