

SAMPLE

Lunch 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

To start

Summer pea soup, ricotta and chive tortellini, nutmeg cream, house breads 8.95
Heritage beetroot, blue cheese and candied walnut salad 8.50
Salad of burrata, Spring squash, pear, hazelnut and orange dressing, toasted sourdough 9.75
Raviolo of beef short rib ragu, aged parmesan, roasted shallot purée, bone marrow and parsley sauce 11.50
Ham hock scotch egg, blue cheese, beer pickled onion 9.25
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 26.50
Provençal vegetable tart, feta, soft poached egg, hollandaise, Summer salad 19.50
Roasted corn fed chicken, black garlic, confit leg and summer truffle croquette, chicken butter sauce 27.50
Baked fillet of Newlyn cod, fricassee of summer vegetables, Salcombe crab, chive butter sauce 29.50
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
Slow roasted Saddleback pork belly, roasted shallot, walnut relish, pommes anna, pork gravy 24.50
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
6oz fillet of moorland beef, café de Paris butter, chips, bearnaise sauce 32.00
The Cornish Ploughman's – scotch egg, smoked ham, Cashel blue cheese, house bread, baby gem 24.50
(for two to share)

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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