

# Lunch Menu

## Nibbles

- House breads, caramelised shallot butter, pork crumb 9.50 - Nocellara olives 5.50  
Taramasalata, dill pickled cucumber, toasted sourdough 8.25  
Charred Padron peppers, hummus 7.50 - Grilled chorizo, piquillo red pepper 9.50  
Fishcakes, satay mayonnaise, lime 10.95

## Small plates

- Roscoff onion soup, whipped crème fraiche, toasted sourdough, rarebit 9.75  
Heritage beetroot, blue cheese and candied walnut salad 11.95  
Italian fennel and chilli pork ragù, mafaldine, aged parmesan, sourdough pangrattato 13.95  
Raviolo of oak smoked haddock, spring leek velouté, wild garlic, aged parmesan 14.95  
Arancini al pomodoro, sun ripened tomato, buffalo mozzarella, lemon and garlic aioli 11.25  
Burrata, blood orange vinaigrette, radicchio, aged parmesan and sourdough crumb 13.95  
Hand dived Orkney scallop, roasted shellfish bisque, carrot, cavolo nero 9.95 (each)  
Ham hock scotch egg, traditional piccalilli 11.95

## Main course

- Slow braised ox cheek, buttered spinach, roasted shiitake mushroom, mash, beef gravy 32.50  
Steamed steak and ale suet pudding, braised red cabbage, beef gravy 26.95  
Roasted red pepper and smoked almond tart, manchego, soft poached egg, hollandaise, spring leaf salad 22.50  
Roasted saddleback pork chop, harissa butter, spring cabbage, tahini yoghurt, sunflower seed dressing 29.95  
Ale battered fillet of day boat Cornish haddock, chips, mushy peas, tartare sauce 21.95  
Steak burger, pulled pork, cheddar, seeded clotted cream brioche, red pepper, chilli relish, chips 22.50  
Baked fillet of Newlyn hake, grilled king prawns, vegetable fricassée, lemongrass and ginger sauce 34.95  
The Cornish chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 24.95  
Roasted breast of corn-fed chicken, baked cauliflower, wild garlic, charcuterie sauce 29.50  
28-day dry-aged 6oz fillet of moorland beef, truffle butter, chips, tarragon béarnaise 41.95  
*Add garlic and parsley king prawns 3.50*  
The Cornish Ploughman's - Oglesfield, Cropwell Bishop, scotch egg, fennel and garlic salami,  
venison and green peppercorn salami, house breads, piccalilli  
(for two to share) 12.50pp

## Sides 5.95 each

- Blue cheese sauce - Pepper sauce - Tarragon béarnaise - Red wine jus  
House chips - Roasted garlic and cumin flatbreads - Spring leaf salad, aged parmesan  
Steamed spring cabbage, walnut vinaigrette - Mashed potato - Onion rings  
Crispy pink fir potatoes, wild garlic - Braised red cabbage

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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