# Dinner Menu

**Nibbles**

Japanese milk bread, malt and miso glaze, caramelised shallot butter, pork crumb 9.50
Grilled chorizo, ajo blanco, almond dukkah 9.50 ~ Gordal olives, confit garlic, lemon 7.50
Charred Padron peppers, tahini yoghurt, chilli dressing 8.95
Taramasalata, dill pickled cucumber, toasted sourdough 9.25

**Small plates**

Roasted crown prince squash soup, nutmeg cream, burrata and chive sourdough rarebit 10.75
Woodland mushroom and truffle arancini, aged parmesan, chive mayonnaise 11.25
Smoked haddock and aged parmesan croquettes, lemon and dill hollandaise 12.95
Heritage beetroot, blue cheese and candied walnut salad 11.95
Salad of burrata, fennel and garlic salami, pickled pear, grape, cashew, toasted sourdough 13.95
Whipped duck liver parfait, greengage plum, clotted cream brioche, hazelnut 15.95
Pentillie pheasant scotch egg, traditional piccalilli 11.95

**Main course**

Slow braised ox cheek, beef fat pomme anna, Jerusalem artichoke, madeira jus 34.95
Homity tart, aged Davidstow cheddar, poached hens egg, hollandaise, dressed iceberg 22.95
The Cornish chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 25.95
Grilled fillet of Newlyn hake, King Prawn scampi, steamed winter vegetables, seaweed beurre blanc 34.95
Saddleback pork chop, roasted BLT hispi cabbage, Cornish HP, sauce réforme 29.95
Roasted breast of corn-fed chicken, smoked bacon, mushroom, truffle pomme purée, chicken butter sauce 29.50
Steak burger, pulled pork, cheddar, seeded clotted cream brioche, red pepper and chilli relish, chips 23.50
Poached and roasted lamb belly, spiced carrot, almond dukkah, lamb fat gnocchi, labneh 27.50
Ale battered fillet of line caught cod, chips, mushy peas, tartare sauce 24.95
6oz fillet of moorland beef, café de Paris butter, beef fat chips, tarragon béarnaise 41.95

**Sides**

Hispi cabbage, tahini yoghurt, sunflower seed dressing 5.95 ~ Truffle fries, aged parmesan 8.50
Crispy Cornish new potatoes, salsa verde 6.95 ~ Buttered new potatoes, capers, parsley 5.95
Roasted garlic and cumin flatbreads 5.95 ~ Leaf salad, aged parmesan 5.95
Blue cheese sauce 5.95 ~ Pepper sauce 5.95 ~ Tarragon béarnaise 5.95 ~ Red wine jus 5.95
House chips 5.95 ~ Onion rings 5.95 ~ Braised red cabbage 5.95

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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