

Dinner Menu

Nibbles

House breads, caramelised shallot butter, pork crumb 9.50 - Nocellara olives 5.50

Charred Padron peppers, hummus 7.50 - Grilled chorizo, piquillo red pepper 9.50

Taramasalata, dill pickled cucumber, toasted sourdough 8.25

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

Hand dived Orkney scallop, roasted shellfish bisque, carrot, cavolo nero 9.95 (each)

Burrata, blood orange vinaigrette, radicchio, aged parmesan and sourdough crumb 13.95

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

Ale battered fillet of day boat Cornish haddock, chips, mushy peas, tartare sauce 21.95

The Cornish chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 24.95

Steak burger, pulled pork, cheddar, seeded clotted cream brioche, red pepper, chilli relish, chips 22.50

Baked fillet of Newlyn hake, vegetable fricassée, grilled king prawns, lemongrass and ginger sauce 34.95

Roasted breast of corn-fed chicken, baked cauliflower, wild garlic, charcuterie sauce 29.50

Roasted saddleback pork chop, harissa butter, spring cabbage, tahini yoghurt, sunflower seed dressing 29.95

28-day dry-aged 6oz fillet of moorland beef, spring truffle butter, chips, tarragon béarnaise 41.95

Add garlic and parsley king prawns 3.50

Sides 5.95 each

Blue cheese sauce - Pepper sauce - Tarragon béarnaise - Red wine jus

Mashed potato - Crispy pink fir potatoes, wild garlic - Onion rings

House chips - Roasted garlic and cumin flatbreads - Spring leaf salad, aged parmesan

Steamed spring cabbage, walnut vinaigrette - 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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