

# Dinner 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  
Oak smoked haddock omelette, aged parmesan, chives 13.50  
Salad of burrata, blood orange, radicchio chutney, sourdough crumb 13.95  
Garlic king prawns, toasted sourdough, paprika mayonnaise, lime 14.95  
Raviolo of Westcountry game ragu, savoury shallots, toasted yeast, game sauce 13.95  
Arancini al pomodoro, sun ripened tomato, buffalo mozzarella, lemon and garlic aioli 11.25  
Hand dived Orkney scallop, roasted shellfish bisque, carrot, cavolo nero 9.50 (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  
Root vegetable tart, confit shallot, aged Davidstow cheddar, soft poached egg, hollandaise, spring salad 22.50  
Braised lamb and celeriac steamed suet pudding, spring greens, wild garlic, lamb gravy 26.95  
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  
Roasted breast of corn-fed chicken, baked cauliflower, wild garlic, charcuterie sauce 29.50  
Grilled fillet of Newlyn hake, vegetable fricassée, king prawn scampi, lemongrass and ginger sauce 34.95  
Ale battered fillet of day boat Cornish haddock, chips, mushy peas, tartare sauce 21.95  
Roasted saddleback pork chop, harissa butter, hispi cabbage, tahini yoghurt, sunflower seed dressing 29.95  
28-day dry-aged 6oz fillet of moorland beef, truffle butter, chips, tarragon béarnaise 41.95

## Sides 5.95 each

Blue cheese sauce - Pepper sauce - Tarragon bearnaise - Red wine jus  
Mashed potato - Buttered Cornish new potatoes, capers and parsley  
House chips - Roasted garlic and cumin flatbreads - Onion rings  
Spring leaf salad, aged parmesan - Steamed greens, ponzu dressing - Salt-baked buttered Swede

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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