

# 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 ragu, malfadine, aged parmesan, sourdough pangrattato 13.95  
Salad of burrata, blood orange, radicchio chutney, sourdough crumb 13.95  
Garlic king prawns, toasted sourdough, paprika mayonnaise, lime 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 9.50 (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  
Roasted saddleback pork chop, harissa butter, hispi 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  
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  
The Cornish chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 24.95  
28-day dry-aged 6oz fillet of moorland beef, truffle butter, chips, tarragon béarnaise 41.95  
The Cornish Ploughman's – Cashel blue, Sharpham Rustic, 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 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