
DINNER

STARTERS

MARINATED OLIVES £3.50 V
mixed olives with herbs

HOMEMADE SOUP £5 V
with homemade bread

CHICKEN LIVER PARFAIT £5.50
our chutney & toasted brioche

ASPARAGUS +GRUYERE CHEESE TART £7V
with toasted pine nuts

ANTIPASTI £7 V
with marinated artichokes, smuggler
cheese, Provençal olives, sun-blushed
tomatoes, pickled walnuts & chilli pearls

SMOKED SALMON + PRAWN PARCEL £8
with dill & citrus mayonnaise

SAUTÉED KING SCALLOPS £8.95
with pancetta & pea puree

LOCAL MUSSELS £8 / £15
garlic, parsley, white wine & cream

DESSERTS

APRICOT BAKWELL TART £6
with almond anglaise & plum ice cream

WHITE CHOCOLATE CHEESECAKE £6
with chocolate ice cream

LEMON TART £6
with fresh berries & our blackcurrant sorbet

CORNISH STRAWBERRY PAVLOVA £6
with Chantilly cream

CHEESE PLATE £8
cheeses from the region served with our
chutney, celery, iced grapes & biscuits

ICE CREAM SUNDAE £6
strawberry, raspberry & vanilla ice cream
with crushed meringue and fresh berries

SORBET + ICE CREAM SELECTION £5
choose 3 scoops of sorbet or ice cream

MAINS

THAI GREEN CHICKEN CURRY £14.50
with spinach, kaffir lime leaves,
spring onions, coconut milk
& sticky Jasmine rice

RACK OF LAMB £18.95
with black pudding & port jus

FILLET OF BEEF £22.50
green peppercorn sauce
& sweet potato puree

CORNISH DUCK BREAST £18.95
Savoy cabbage & bacon
and a red wine sauce

SEA BASS £18.50
with creamed leeks & fennel

WHOLE MEGRIM SOLE £17.50
with brown shrimps & Lilliput capers

HAKE £17.50
with prawns, pink grapefruit
chilli, & coriander

LIGHT PUFF PASTRY TART £14 V
with chestnut mushrooms & spinach

RED PEPPER RISOTTO £13.50 V
roasted peppers, tomato, spring onion,
chive & Garlic Yarg cheese

*All our main courses are served with
a selection of vegetables and
Cornish dauphinoise potatoes,
or a dressed salad and new potatoes*

We endeavour to cater for all diets so
please speak to a member of the team
and we'll be happy to help.