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# DINNER

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## Starters

### Homemade Soup £6.50 (V)

Served with Homemade Bread

### Chicken Liver Parfait £8

Bacon Jam, Wild Mushrooms &  
Toasted Homemade Bread

### Whipped Goats Cheese £8.50 (V)

Dark Chocolate Drizzle & Brioche  
Toast

### Asparagus Salad £9 (V)

Garlic Aioli, Parmesan Crisp & Micro  
Salad

### Sautéed Scallops £13

Hogs Pudding Crumb, Onion Puree &  
Red Wine Sauce

### Beetroot Cured Salmon £11

Pickled Ginger, Tomato & Chilli Salsa

### Wild Mushroom & Feta Fritter

£9.50

Braised Beef, Mint & Madras Sauce

## Classics

### Battered Fish of the Week £15

Pea & Mint Mash, Caper Mayonnaise  
& Chunky Chips

### Thai Red Vegetable Curry £15 (V)

Sticky Coconut Rice & Herb Garnish

### Roasted Leek Risotto £15 (V)

Creamy Risotto, Cornish Blue Cheese  
& Salad Garnish

### WestCountry Mussels £16.50

Spring Onions, Parsley, Chives &  
Double Cream  
Served with Fries

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## Mains Served with a Choice of Two Sides

### Roasted Chicken Supreme £17.50

Chunky Mediterranean Sauce &  
Crispy Pancetta

### Cornish Pork Fillet £19.50

Wrapped in Parma Ham, Apple Puree  
& Red Wine Sauce

### Fillet of Beef £28

Chive Mash & Bourguignon Sauce

### Cornish Duck Breast £22.50

Savoy Cabbage, Chestnuts, Wild  
Mushrooms & Port Sauce

### Pan Fried Bass £23

Asparagus, Spring Onion Fricasse,  
Caper & Brown Shrimp Butter

### Grilled Hake Fillet £20

Wilted Greens & Fowey Mussel  
Chowder

### Grilled Goats Cheese Mille Feuille £16 (V)

Crispy Pastry, Thyme Beurre Blanc,  
Roasted Red Pepper & Beetroot

## Extra Side Dishes all £4

Cornish Dauphinoise

Fries

New Potatoes

Vegetables

Gem & Herb salad

**We endeavour to cater for all  
diets/allergies, so please speak to a  
member of our team**