



DINNER

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

Heritage Tomato Salad £9 (V)

Mozzarella, Beetroot Pesto, Olives &
Micro Salad

Sautéed Scallops £13

Pea & Mint Mash, Pancetta & 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

Mains Served with a Choice of Two Sides

Roasted Chicken Supreme £17.50

Chunky Mediterranean Vegetables &
Rich Tomato Sauce

Cornish Pork Fillet £19.50

Wrapped in Parma Ham, Kale, Apple
Sauce & Red Wine Sauce

Fillet of Beef £28

Chive Mash & Bourguignon Style
Sauce

Cornish Duck Breast £22.50

Savoy Cabbage, Chestnuts, Wild
Mushrooms & Port Sauce

Pan Fried Bass £23

Wilted Greens, Mussel Marinere
Sauce & Lime

Grilled Hake Fillet £20

Saffron Risotto, Brown Shrimps &
Smoked Chilli Salsa

Grilled French Goats Cheese £16 (V)

Flat Mushroom, Roasted Peppers,
Beetroot & Beurre Blanc Sauce

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**