



DINNER

Starters

Homemade Soup £6.50 (VG)

Served with Homemade Bread

**Chicken Liver & Black Pudding
Terrine £8.50**

Picalilly, Micro Salad & Trewithen
Toast

Goats Cheese Fritters £8.50 (V)

Red Onion Marmalade
& Red Wine Sauce

Sautéed Scallops £13

Spinach, Celariac Puree, Toasted Nuts
& Beurre Blanc

Home Cured Salmon £11

Orange, Citrus Mayonnaise &
Pickled Shallots

Cornish Braised Beef £10

Potato Puree, Wild Mushrooms &
Red Wine Sauce

Cornish Garden Salad £7.50 (V)

Tomato & Beetroot Carpaccio,
Pickled Cucumber, Garlic Yarg Pesto
& Crème Fraiche

Classics

Korev Cod Fillet £15

Chunky Chips, Tartare Sauce & Lemon

Vegan Mushroom Chilli £15 (VG)

Sticky Coconut Rice & Garlic Pancake

Fowey Mussels £15

Classic Marinere Sauce
Served with Fries

**Dairy Free & Gluten Free Menus
Available on Request**

Mains Served with Roast Potatoes or Cornish Dauphinoise & Buttered Green Vegetables

Roast Chicken Supreme £16.50

Pea & Bean Cassoulet, Vegetable
Crisp & Pancetta Crumb

Westcountry Pork Fillet £20

Root Vegetable Puree, Apple, Hogs
Pudding Bon Bon & Red Wine Sauce

Dartmoor Venison Duo £24.50

Haunch Steak & Braised Shoulder,
Parsnip Puree, Pickled Mushrooms
& Shallots

Catch of The Day £23

Creamy Braised Leek & Fennel,
Crispy Squid Ring & Salsa Verde

Pan Fried Hake Fillet £22

Curried Cauliflower Risotto
& White Wine Sauce

**Baked Portobello Mushroom
£16.50 (V)**

Beetroots, Savoy Cabbage & Pepper
Glazed with Cornish Brie

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**