



THREE COURSE LUNCH

Enjoy three courses for £24
Every Monday to Saturday 12pm to 2.30pm
*Please note, some dishes have a supplement charge.**

NIBBLES*

Mediterranean olives £6 PB* | Garlic focaccia, olive oil, balsamic £6 PB* | Chorizo & Cornish fiesta croquettes £7*

STARTERS

Chef's soup, garlic focaccia PB

Charred radicchio lettuce, rosé poached pear, white 'feta', pine nut dressing PB

Chicken & smoked ham hock terrine, Cornish new potato, gem lettuce, homemade salad cream, Parmesan crisps

Shaoxing cured red mullet, sweet & sour vegetables, crispy noodles, wasabi mayonnaise

Seared scallops, king prawns, tomato gazpacho, watermelon *supplement £6**

MAINS

Corn-fed chicken breast, smoked cheddar potato Kiev, warm tomato dressing

Catch of the day, prime white fish from local markets

Fish 'n' chips: beer battered or breaded white fish fillet, chips, crushed peas, tartare, lemon

Pea & mint ravioli, Cornish fiesta courgettes, broccoli, chilli, garlic, olive oil V

Aged sirloin steak 170g | 6oz, triple cooked chips, garlic field mushroom, rocket & baby gem salad, béarnaise sauce *supplement £6**

SIDE DISHES*

French fries £5 PB*

Chunky chips £5 PB *add cheese £2 V**

Seasonal greens, sea salt butter £6 V Pbor*

Cheddar mash £5 V*

Rocket, baby gem & red onion salad £6 PB*

DESSERTS

Pimm's summer fruit trifle, elderflower sorbet

Tiramisu, espresso syrup, sea salt caramel ice cream V

Cornish farm ice cream or sorbet, shortbread V Pbor

Our flavours: vanilla, chocolate, strawberry, sea salt caramel, white chocolate & raspberry

Sorbets: raspberry, mango, green apple

Cornish cheeseboard: fig & honey chutney, grapes, artisan wafers *supplement £6* V*

For food allergens or dietary requests, please ask a member of the team.

A full allergen menu is always available on request. Please scan the QR code for allergen information.

V = Vegetarian PB = Plant based Pbor = Plant based on request





BAR MENU

Served 12pm until 2:30pm | 5:30pm until 8:30pm | Monday to Saturday

LIGHT BITES

Mediterranean olives £6 PB* | Garlic focaccia, olive oil, balsamic £6 PB* | Chorizo & Cornish fiesta croquettes £7*
Chicken & smoked ham hock terrine, Cornish new potato & gem lettuce, homemade salad cream, Parmesan crisps £12
Shaoxing cured red mullet, sweet & sour vegetables, crispy noodles, wasabi mayonnaise £14
Charred radicchio lettuce, rosé poached pear, white 'feta', pine nut dressing £10 PB

THE CLASSICS

Fish 'n' chips: beer battered or breaded white fish fillet, chips, crushed peas, tartare, lemon £20
Prime beef burger, sweet mustard, pickles, fries £18
Plant burger, vegan truffle mayo, fries £18 PB
Add smoked bacon | Jack cheese V | smoked Applewood cheese PB | fried egg V £2 each

SIDE DISHES

French fries £5 PB
Chunky chips £5 PB *add cheese £2 V*

SANDWICHES

served 12pm - 6pm
White or malthouse bloomer with sea salt crisps & dressed salad.
Breads made with ingredients free from gluten on request
Salami, smoked cheddar, rocket, garlic herb dressing £13
Smoked salmon, lemon dill cream cheese, cucumber £15
Sliced egg, coronation mayonnaise, grated carrot, coriander £13 V
Grated mature cheddar, crispy onions, cress £13 V
Gammon ham, brie, tomato chutney, rocket £14
Fish finger sandwich, beer battered white fish, rocket, tartare sauce, lemon £16

DESSERTS

Pimm's summer fruit trifle, elderflower sorbet £10
Tiramisu, espresso syrup, sea salt caramel ice cream £9 V
Cornish farm ice cream or sorbet, shortbread V Pbor, two scoops £7 | extra scoop £3
Our flavours: vanilla, chocolate, strawberry, sea salt caramel, white chocolate raspberry
Sorbets: raspberry, mango, green apple
Cheeseboard: fig honey chutney, grapes, artisan wafers, three cheeses £14 | five cheeses £20 V
Our cheeses: Yarg, Blue Moon, brie, Kern, smoked cheddar (supplied by Greet Cheese Co., Truro)

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