



Evening Menu

Nibbles

Selection of Olives £3.50 *VGF*

Soda Bread, Hummus, Olive Oil & Balsamic, Dukkah £4.95 *VGF**

Sharing Platter for Two: Selection of olives, soda bread, hummus, olive oil & balsamic, dukkah, selection of charcuterie £15.95 *GF**

STARTERS

Seafood Chowder, local crusty bread £7.95 *GF**

Ham Hock Terrine, piccalilli, toasted bread £7.95 *GF**

Cornish Gouda & Leek Crepes, buckwheat crepes, Cornish gouda, leeks, red onion marmalade £8.95
GF V

Cornish Mussels, saffron & cider sauce, warmed bread £8.95 *GF**

Cornish Crab Salad, pea shoots, radish, cucumber, crostini, lime mayonnaise £9.95 *GF**

MAINS

Cutty Burger, Higher Trenowin Farm 6oz beef burger, lightly toasted brioche bun, mixed leaves, bacon, cheese, spicy relish, skin on fries, onion rings £11.95 *GF**

Tuscan Chicken, pan-fried chicken pieces, chorizo, mixed bean & tomato ragout, warm bread £12.95 *GF**

Trio of Cornish Sausages, celeriac mash, onion gravy, seasonal vegetables £12.95

Slow Roasted Pork Belly, cassoulet, toasted bread £13.95 *GF*

Sea Bass, white wine & organic seaweed sauce, Cornish new potatoes, seasonal veg £13.95 *GF*

Cornish Fish Stew, local fish & mussels, white wine & tomato broth, toasted bread £14.95 *GF**

*Please turn over menu to see vegetarian dishes & sides



VEGETARIAN DISHES

Sweet Potato, Beetroot & Feta Cake, falafel, riata, mixed leaves £10.95 V

Halloumi Burger, crispy fried halloumi, lightly toasted brioche bun, mixed leaves, creamy garlic mushrooms, spicy relish, skin on fries, onion rings £11.95 GF*

Gnocchi, saffron, lemon & herb butter, seaweed, semi dried tomatoes, toasted seeds, mixed leaves £12.95 VG*

Chickpea, Spinach & Sweet Potato Curry, Indian spiced mango & coconut sauce, basmati & wild rice, toasted cashew nuts £13.95 VG

SIDES

Sweet potato fries £3.50 GF • Mixed leaf salad £3.25 GF

Mixed seasonal vegetables £3.25 GF

Garlic bread £3.25 GF*

Skin on fries £2.75 GF • New potatoes £2.75 GF

Please also see our evening specials menu

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone or dedicated fryers

Please speak to your waiter if you have any dietary requirements

All dishes on this menu are subject to ingredients availability

GF - Gluten Free, GF - Can Be Gluten Free With Modifications, V – Vegetarian, VG – Vegan*

VG - Can Be Vegan with Modifications*