



We are accepting card payments only, no cash  
2 hour slot allocated per table reservation

## Example Evening Menu

(Please inform us for any Gluten Free or Dairy Free or Vegan)

### Nibbles

Hummus VG\* GF\* DF\*

Flavoured Hummus with Flat Bread

£4.25

Antipasto VG GF DF

Mixed Olives, Sun-kissed tomatoes, Capers Berries, Cornichons, Peppers

£3.95

Artisan Breads VG\* GF\* DF\*

Mixed Bread, Extra Virgin Pommis Oil, Aged Balsamic Vinegar

£4.25

### Starters

Soup V\* VG\* DF\* GF\*

Fresh Daily Soup served with Char Toasted Bread

£6.00

Ham Hock Terrine GF\*

Braised Ham Hock, Quince Jelly, Pickled Butter, Charred Bread

£7.95

Cornish Mussels GF\*

Fresh Cornish Mussels, Smoked Bacon, Onions, Garlic, Leeks, Cornish Cider, Cream, Crusty Bread

£9.95

Cured Trout GF

Trout, Green Chili, Coriander, Spring Onion, Toasted Sesame Seeds, Prik Nam Pla Dressing

£8.00

Spring Roll

Braised Beef, Wooky Hole Cheddar Spring Roll, Cajun Coleslaw, BBQ Mayo

£6.95

Goats Cheese V VG\* GF\*

Whipped Goats Cheese, Roasted Beetroot, Candied Seeds

£6.95

***Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone.***

*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 -  
DF - Dairy Free- DF\* - Can Be Dairy Free*



## Mains

### Cutty Burger <sup>GF\* DF\*</sup>

170g Hand Pressed Burger, Cornish Brie Cheese, Smoked Streaky Bacon, Red Onion Chutney, Aioli Sauce, Beef Tomato, Shredded Iceberg, Burger Bun. Served with Chips

£14.95

### Spiced Bean Burger <sup>V VG\*GF\*</sup>

Breaded Bean Burger, Avocado, Sliced Gherkin, Aioli Sauce, Beef Tomato, Cos Lettuce, Burger Bun. Served with Chips

£14.95

### Beer Battered Fish <sup>GF\*</sup>

Locally sourced Fish, Lemon, Tartare Sauce, Mushy Peas, Chips

£14.95

### Cornish Fish of the Day

Please see our specials board!

### Cornish Mussels <sup>GF\*</sup>

500g Fresh Cornish Mussels, Smoked Bacon, Onions, Garlic, Leeks, Cornish Cider, Cream, Crusty Bread

£14.95

### Braised Feather Blade of Beef <sup>GF\*DF\*</sup>

Roasted Carrot, Red Cabbage, Polenta and Pancetta Chips, Tarragon and Cheddar Scone

£16.95

### Potted Pie

Potted Pie served with Creamed Potato and Seasonal Vegetable

£14.95

### Winter Squash <sup>GF\* VG\* DF\*</sup>

Spiced butternut Squash, Chickpea and lentil Dhal, Onion Bhaji, Raita, Flat Bread

£12.95

## Sides

Sweet potato fries £4.00 VG GF\* Mixed leaf salad £4.00 GF\* VG\* Mixed vegetables £4.00 GF\* VG\*

Garlic bread £3.25 / with melted cheddar cheese £4.25 GF\* V\* Chips £3.50 VG GF\*

Cheesy Chips £4.50 V GF\* New potatoes £3.75 GF\* VG\* Homemade Onion Rings £4.50 GF\* VG\*

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