

WINTER EVENING MENU

*served from six until close – reservations advisable
this menu is subject to change and adaptation depending on availability*

seasonal aperitifs

Tarquin's Cornish black cherry gin (25ml) with lemon tonic and cinnamon stick	7.00
Prosecco Vispo Allegro (200ml bottle) prestige brut dry fresh	9.50
Winter secco (175ml) subtle flavours cinnamon and cloves	8.25
Baked apple spiced mulled cider (250ml) served warm	6.75

while you wait

Home baked crusty bread and olives marinated green and black olives, red peppers	9.50	v
Baked Cornish cheese: brie rosemary, herb and garlic oil, cranberry side, crusty bread, salted butter	9.95	v

nibbles

Seasoned cauliflower bites garlic mayonnaise	7.50	vg
Pigs in blankets (7) smoked garlic and tomato ketchup	7.50	
Sweet chilli squid bites	7.50	
Brie wedges (4) chunks of brie coated in a lightly seasoned breadcrumb, cranberry dip	7.50	v
Chicken goujons (4) sweet chilli mayonnaise	7.50	

starters

Homemade soup of the day (v) crusty bread, salted butter	7.95	v
Our signature seafood chowder selection of diced fish, crusty bread, salted butter	8.95	
Retro prawn cocktail smashed avocado and lime, baby gem, Mary Rose, bread, salted butter	9.50	
Ham hock salad honey, wholegrain mustard and a poached egg	8.50	
Creamy garlic mushrooms spinach, toasted sourdough	7.95	vg

main courses

Market catch of the day vegetable risotto, steamed greens, salsa verde	18.95	
Plaice fillets julienne vegetables, crushed new potatoes, white wine and parsley sauce	18.95	
King prawn curry aromatic coconut curry, cauliflower, green beans, mange tout, peppers, basmati rice	18.95	
Fisherman's smoked trio: mackerel, seabass, salmon, dressed salad, coleslaw, beetroot and horseradish chutney, frozen grapes, crusty bread, salted butter	18.95	
8oz Cornish sizzling sirloin steak mushrooms, tomato, fried onions, chips, brandy pepper sauce	24.95	
Cock 'n' bull strips of sirloin steak and chicken breast pan fried in a brandy and peppercorn sauce, potato and sweet potato mash, roasted vegetables	18.95	
Beef stew in a red wine and herb gravy, dumplings, roast potatoes	17.95	
Green vegetable risotto in a vegetable broth, garlic herb oil drizzle	13.95	vg
Penang curry aromatic coconut curry, cauliflower, green beans, mange tout, peppers, basmati rice	13.95	vg
Beetroot and butternut Wellington roast potatoes, roasted vegetables and a port and cranberry gravy	13.95	vg

For allergen and intolerance information, scan the QR code or ask a member of staff. Always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed. We cannot guarantee the total absence of allergens in our open kitchen. Items are subject to availability. Prices are shown in £ Sterling and correct at the time of printing. Service not included.

v – vegetarian vg – vegan



desserts

Brown sugar meringue fruits of the forest, Cornish clotted cream and coulis	7.95	v
Banana cake Chef's banana ice cream, butterscotch sauce	8.95	v
Sticky toffee pudding butterscotch sauce, Chef's ginger ice cream	8.95	v
Enjoy a glass of Pedro Ximenez to compliment 4.95		
Mint and white chocolate cheesecake raspberry coulis	8.95	v
Mulled cider poached pear mango sorbet	7.95	vg
Chocolate trillionaire tart raspberry coulis, vanilla ice cream	7.95	vg
Crumble of the day warm custard	7.95	v
Riverside Eton mess Sundae clotted cream, whipped cream, raspberry sauce	7.95	v
Westcountry cheese selection chutney, frozen grapes, homemade lavosh biscuits, apple	10.95	v
Enjoy a glass of Cockburn's Special Reserve to compliment 4.95		

smaller menu for little ones...

Fish fingers 7.95
chips, baked beans

Chicken goujons 7.95
made using chicken breast, chips,
baked beans

Pork sausage 7.95
chips, baked beans
[Vegan sausage option available on
request]

malt whiskies

Talisker Skye 45.8% 25ml **4.50**
An easy drinking Talisker, taking the distillery's classically rugged character and softening it out, while maintaining the smoky and sweet notes the distillery is known for.

Glenfiddich 40.0% 25ml **4.50**
12-year-old single malt from the Speyside region containing fruity aromas with a dash of pear, a touch of pine and subtle peatiness. 2011 the largest selling single malt whisky in the world.

Laphroaig 40.0% 25ml **4.50**
Laphroaig 10-year-old is a full-bodied, smoky gem, with a residual sweetness and a hint of salt amid the seaweedy, peaty characters before a long warming finish. A classic dram.

Dalwhinnie Winter's Gold 43.0% 25ml **4.50**
An innovative bottling from Diageo made using whisky distilled in the cold Scottish winter delivering richness and sweetness. Honeyed with a hint of peat.

blended whiskies

Bell's Original 40.0% 25ml **3.95**
A classic blend with a sweet, nutty, malty and spicy palate, which yields just a hint of peatiness.

Jameson 40.0% 25ml **4.50**
Hugely popular Irish blend, renowned for its affinity with ginger ale.

digestif

Courvoisier VS 40.0% 25ml **4.50**
Cockburn's Special Reserve 20.0% 50ml **4.95**

Drambuie 20.0% 25ml **4.25**
Pedro Ximenez 15% 50ml **4.95**

