

# WINTER EVENING MENU

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

## *seasonal aperitifs*

<b>Spiced Winter secco (175ml)</b> subtle flavours of cinnamon and cloves	<b>9.50</b>
<b>Sea Breeze Squid gin (50ml)</b> tonic, cranberry juice, fresh lime	<b>11.50</b>
<b>Aperol spritz (75ml Prosecco/50ml Aperol/25ml soda)</b>	<b>8.95</b>

## *while you wait*

<b>Home baked crusty bread and olives</b> marinated green and black olives, red peppers	<b>10.95</b>	v
<b>Baked Cornish cheese: brie</b> rosemary, herb and garlic oil, cranberry side, crusty bread, salted butter	<b>11.95</b>	v

## *nibbles – 3 for £20*

<b>Seasoned cauliflower bites</b> garlic mayonnaise	<b>8.25</b>	vg
<b>Spiced corn ribs</b> paprika, garlic, cayenne pepper	<b>8.25</b>	vg
<b>Pigs in blankets (7)</b> smoked garlic and tomato ketchup	<b>8.25</b>	
<b>Sweet chilli squid bites</b>	<b>8.25</b>	
<b>Cheese and chutney bites (4)</b> mature Cheddar cheese, mozzarella and soft cheese bite, caramelised onion chutney centre, coated in crispy breadcrumbs	<b>8.25</b>	v
<b>Chicken goujons (4)</b> sweet chilli mayonnaise	<b>8.25</b>	

## *starters*

<b>Homemade soup of the day</b> crusty bread, salted butter	<b>8.25</b>	v
<b>Our signature seafood chowder</b> selection of diced fish, crusty bread, salted butter	<b>9.50</b>	
<b>Seabass, ginger and lime fishcake</b> dressed salad, lemon pepper mayonnaise	<b>10.50</b>	
<b>Prawn cocktail</b> smashed avocado and lime, sliced apple, baby gem, Bloody Mary rose sauce, bread	<b>10.95</b>	
<b>Ham hock salad</b> poached egg, pear chutney	<b>8.95</b>	
<b>Creamy garlic mushrooms</b> toasted sourdough, spinach	<b>8.50</b>	vg

## *main courses*

<b>Market catch</b> crushed new potatoes, kale, heritage cherry tomatoes, fennel-leek-lemon broth	<b>19.95</b>	
<b>Salmon fillet</b> vermouth and leek vegetable risotto, steamed greens, garlic herb oil drizzle	<b>19.95</b>	
<b>Lobster, crab, and haddock cake</b> dressed salad, spiced corn ribs, lemon pepper mayo, seafood slaw, smoked sea salt new potatoes	<b>21.95</b>	
<b>King prawn curry</b> aromatic coconut curry, cauliflower, green beans, mange tout, peppers, basmati rice	<b>19.95</b>	
<b>8oz Cornish sizzling sirloin steak</b> mushrooms, tomato, fried onions, chips, brandy pepper sauce	<b>25.95</b>	
<b>Slow roasted beef stew</b> suet dumplings, sprout colcannon mash, red wine and herb gravy	<b>18.95</b>	
<b>Cock 'n Bull</b> strips of sirloin steak and chicken breast pan fried in a brandy and peppercorn sauce, sweet potato mash, roasted vegetables	<b>21.95</b>	
<b>Chicken Caesar salad</b> baby gem, croutons, parmesan shavings, cucumber	<b>16.95</b>	
<b>Green vegetable risotto</b> vermouth and leek broth, garlic herb oil drizzle	<b>15.95</b>	vg
<b>Penang curry</b> aromatic coconut curry, cauliflower, green beans, mange tout, peppers, basmati rice	<b>15.95</b>	vg
<b>Beetroot and butternut Wellington</b> roast potatoes, apricot and sage stuffing, selection of vegetables, port and cranberry gravy	<b>15.95</b>	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*

<b>White chocolate and mint cheesecake</b> ginger nut base, raspberry coulis	<b>9.95</b>	v
<b>Brown sugar meringue</b> fruits of the forest, Cornish clotted cream, coulis	<b>8.95</b>	v
<b>Chocolate and toffee tart</b> chocolate style ganache topping, cranberry compote, vanilla bean ice cream	<b>8.95</b>	vg
<b>Sticky toffee pudding</b> butterscotch sauce, Chef's ginger ice cream	<b>8.95</b>	v
Enjoy a glass of <b>Pedro Ximenez</b> to complement <b>5.50</b>		
<b>Poached pears</b> cooked in mulled wine, very berry Mochi sorbet	<b>8.50</b>	vg
<b>Apple and cinnamon crumble</b> warm custard	<b>8.95</b>	v
<b>Winter berry Eton mess</b> clotted cream, whipped cream, fruits of forest, raspberry sauce	<b>9.50</b>	v
<b>Westcountry cheese selection</b> chutney, frozen grapes, homemade lavosh biscuits	<b>12.50</b>	v
Enjoy a glass of <b>Cockburn's Special Reserve</b> to complement <b>5.50</b>		

*smaller menu for little ones...*

**Fish fingers 8.95**  
chips, baked beans

**Chicken goujons 8.95**  
made using chicken breast, chips,  
baked beans

**Pork sausage 8.95**  
chips, baked beans  
[Vegan sausage option available on  
request]

*malt whiskies*

**Talisker Skye 45.8% 25ml** **4.95**  
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** **4.95**  
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** **4.95**  
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** **4.95**  
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** **4.50**  
A classic blend with a sweet, nutty, malty and spicy palate, which yields just a hint of peatiness.

**Jameson 40.0% 25ml** **4.95**  
Hugely popular Irish blend, renowned for its affinity with ginger ale.

*digestif*

**Courvoisier VS 40.0% 25ml** **4.95**  
**Cockburn's Special Reserve 20.0% 50ml** **5.50**

**Drambuie 20.0% 25ml** **4.50**  
**Pedro Ximenez 15% 50ml** **5.50**

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