

SPRING EVENING MENU

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

seasonal aperitifs

Large Cornish blackberry gin (50ml) with lemon tonic	11.50
Aperol spritz (75ml Prosecco/50ml Aperol/25ml soda)	8.95

while you wait

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

nibbles – 3 for £20

Seasoned cauliflower bites garlic mayonnaise	♥	8.25	vg
Pigs in blankets (7) smoked garlic and tomato ketchup	♥	8.25	
Sweet chilli squid bites	♥	8.25	
Cheese and chutney bites (4) mature Cheddar cheese, mozzarella and soft cheese bite, caramelised onion chutney centre, coated in crispy breadcrumbs	♥	8.25	v
Chicken goujons (4) sweet chilli mayonnaise	♥	8.25	

starters

Homemade soup of the day crusty bread, salted butter	♥	8.25	v
Our signature seafood chowder selection of diced fish, crusty bread, salted butter	+3	9.50	
Seabass, ginger and lime fishcake dressed salad, lemon pepper mayonnaise	+3	10.50	
Prawn cocktail smashed avocado and lime, apple, baby gem, Bloody Mary rose sauce, bread	+3	10.95	
Ham hock salad poached egg, honey wholegrain mustard, apple chutney	♥	8.95	
Creamy garlic mushrooms toasted sourdough, spinach	♥	8.95	vg

main courses

Market catch crushed new potatoes, kale, fennel-leek-lemon broth	♥	19.95	
Salmon fillet vegetable risotto, steamed greens, garlic herb oil drizzle	♥	19.95	
Lobster, crab, and haddock cake dressed salad, lemon pepper mayo, seafood slaw, smoked sea salt chips	+3	21.95	
King prawn curry aromatic coconut curry, cauliflower, green beans, mange tout, peppers, rice	+3	19.95	
8oz Cornish sirloin steak mushrooms, tomato, fried onions, chips, brandy and pink pepper corn sauce	+5	25.95	
Slow roasted beef stew suet dumplings, colcannon mash, red wine and herb gravy	♥	18.95	
Cock 'n Bull strips of steak and chicken breast pan fried in a brandy and pink peppercorn sauce, mash, roasted vegetables, tender stem broccoli	+3	21.95	
Chicken Caesar salad baby gem, croutons, parmesan shavings, cucumber	♥	16.95	
Green vegetable risotto white wine and herb broth, garlic herb oil drizzle	♥	15.95	vg
Penang curry aromatic coconut curry, cauliflower, green beans, mange tout, peppers, rice	♥	15.95	vg
Beetroot and butternut Wellington roast potatoes, sage and onion stuffing, selection of vegetables, port and cranberry gravy	♥	15.95	

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

Honeycomb cheesecake salted caramel sauce	+3	8.95	
Cranberry poached pears very berry Mochi sorbet	♥	8.95	v
Brown sugar meringue fruits of the forest, Cornish clotted cream, coulis	♥	8.95	v
Chocolate and toffee tart chocolate style ganache topping, berry compote, vanilla ice cream	♥	8.95	vg
Sticky toffee pudding butterscotch sauce, Chef's ginger ice cream	+3	8.95	v
Enjoy a glass of Pedro Ximenez to complement 5.50			
Apple, sultana cinnamon crumble warm custard	♥	8.95	v
Westcountry cheese selection chutney, frozen grapes, homemade lavosh biscuits	+5	12.50	v
Enjoy a glass of Cockburn's Special Reserve to complement 5.50			

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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