



Two Courses for 38
Three Courses for 45
plus supplement charges

START

Grilled mackerel fillet | GF DF
Smoked almond romesco, capers, olives, spring onions



Smoked Marsh Farm duck breast | GF DF
Golden beetroot, orange, hazelnut

Cream of Newlyn crab & Cornish pastis soup | GFO DFO
Fresh white crab meat, garlic croutons, lemon zest oil

Roasted lamb | GF DF
Char-grilled tenderstem, anchovy & harissa, toasted spices

Oak smoked sea trout | GF DFO
Potato salad, radish & peashoots, crispy capers

Salt baked & marinated beetroot | GF DFO VGO
Tarragon mascarpone, candied walnuts, sorrel, walnut dressing

3 Cornish half shell scallops | GFO DFO
Kholrabi, seaweed butter, focaccia pangritata
SUP 5

Twice baked Helford Blue cheese soufflé
Cep creamed spinach



MAINS

Pan fried hake fillet | GF DFO
Herb crushed potatoes, pesto cream, samphire

Free range Cornish chicken breast | GFO DFO
Roasted squash, wild mushrooms, crispy gnocchi, pumpkin seeds, parmesan & sage

Confit pork belly | GF DF
Beetroot ketchup, roasted fennel & new potatoes, chicken & champagne vinaigrette



Cornish fish stew | GF DF
Saffron new potatoes, samphire, fennel

Westcountry 8oz sirloin steak | GFO DFO
Roasted tomato, peppercorn sauce, onion purée, crispy shallots,
triple cooked chips
SUP 10



Mushroom pappardelle | GFO VGO
Creamy Westcountry mushrooms, mustard crème fraîche, pistachios, truffle oil

Catch of the day* | GF DFO
Pickled shallot, lemon, caper & gherkin salad, seaweed & herb butter, Cornish new potatoes

*Please ask your server for today's catch

Creamy Jerusalem artichoke risotto | GF DFO VGO
Artichoke crisps, pickled pear, walnut & chicory salad



Your food is freshly prepared to order. For allergies and dietary requirements please discuss with us before ordering.