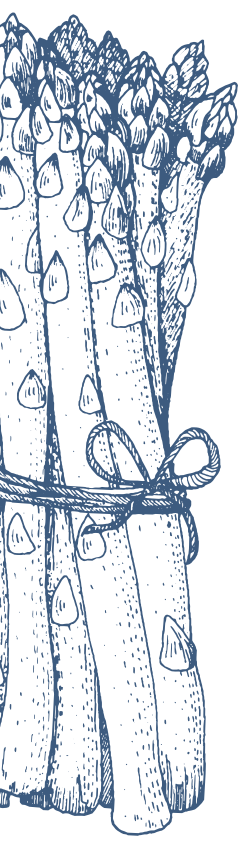


sample A LA CARTE MENU



NIBBLES

- Sourdough, Olive oil, Balsamic £5**
- Beef Cheek Croquettes, Mushroom Ketchup £7**
- Fried Ling, Curry Mayonnaise £6**
- Cornish Blue, Walnut Bread, Honey £5**

STARTERS

- Cornish White Crab (GF) £16**
Rocket, Curried Hazelnut, Fennel, Orange
- Charred Mackerel (GF) £13**
Celeriac Remoulade, Pickled Apple, Cidre Vinaigrette
- Confit Chicken Thigh Terrine (GF) £13**
Carrot Salad, Smoked Almond, Parsley
- Cornish Asparagus (V) £12**
Wild Garlic Pesto, Confit New Potato, Mushroom Beignet
- St Austell Bay Mussels (GF) £13**
Garlic Cream, Parsley, Shallot

MAINS

- Dukkha Spiced Pork Fillet (GF) £23**
Crispy Belly, Rhubarb, Parsnip, Crispy Sage, Cidre Jus
- Monkfish (GF) £24**
Tomato Couscous, Aubergine, Tomato Confit, Capers, Lime Butter
- 8oz Kittows Sirloin Steak (GF) £26**
Chips, Balsamic Tomato, Button Mushroom
- Roast Hake (GFA) £24**
Brown Butter Peas & Garlic, Tempura Courgette, Stem Broccoli, Clams
- Curried Celeriac Steak (V) £21**
Caramelized Shallot, Stem Broccoli, Smoked Almonds
- Grilled Half Cornish Lobster (GF) £30**
Fries, Garlic Butter
- St Austell Bay Mussels (GF) £22**
Garlic Cream, Parsley, Shallot, Fries



DESSERTS

- Buttermilk Panna Cotta (GF) £11**
Strawberries, Basil
- Chocolate Ganache (GF) £13**
Salt Caramel, Yogurt Sorbet
- Lemon & Almond Cake £12**
Raspberries, Raspberry Sorbet
- Selection of Cornish cheese (GFA)**
3 for £8 | 6 for £15
Millars Crackers, Grapes, Celery, Apple

Sides

- Skinny Fries (GF) £4**
- Stem Broccoli (GF) £5**
- Crushed New Potatoes, Crispy Bacon (GF) £4**

Sauces

- Peppercorn £3**
- Blue Cheese £3**
- Redwine Jus £3**



Please note that a discretionary service charge of 12.5% will be added to your final bill.

GF - Gluten Free | V - Vegan | GFA - Dish can be made Gluten Free