



STARTERS

STEAMED WEST COUNTRY MUSSELS, Coconut, Peanut and Butternut Squash (gf)	£8.50 or as a Main	£17.00
SOUP DE JOUR Sour dough bread (v)		£6.95
SMOKED DUCK BREAST, gooseberry chutney, pickled wild mushrooms, candied walnuts and watercress (gf)		£8.50
LITTLE GEM LETTUCE, kale pesto, garlic dressing, parmesan, seeds, cress and brioche croutons (v)		£6.95
WITH LOCAL WHITE CRAB		£9.95
GIN CURED SALMON, cucumber, pomegranate and orange mayonnaise		£9.50
PAN-FRIED SCALLOPS, smoked hogs pudding, apple and celery		£12.50
ASPARAGUS, pea and lettuce dressing, Driftwood goat's cheese (gf)(v)		£8.25

MAIN DISHES

PAN-FRIED STEAKS, field mushroom, shallots and spinach, Peppercorn sauce, fresh horseradish, truffle oil and parmesan fries (gf)		
SIRLOIN -		£25.00
BAVETTE -		£19.00
CORNISH BEER BATTERED FISH, mushy peas, chips		£14.95
PAN-FRIED FILLET OF SEABREAM, chorizo oil, fennel, cucumber and orange, smoked humus (gf)		£17.50
ROAST RUMP OF LAMB, pressed potato and cream, black olive tapenade, beetroot and apple puree (gf)		£19.50
ROAST MAIZE FED CHICKEN BREAST, confit of shallot, bacon, hazelnuts, spinach and coconut sauce (gf)		£17.50
SPICED AUBERGINE, tempura vegetables, feta cheese, crispy wonton pastry (v)		£14.50
PAN-FRIED BEEF FILLET, crispy chicken liver parfait, date puree, tarragon Dijon, onion and carrot		£27.50
STEAMED COD FILLET, spinach, samphire, potato, chilli and anchovy dressing (gf)		£19.50

SIDE DISHES

Baguette, olive oil and Balsamic vinegar	£3.50	Mixed leaves salad	£3.00
Mixed Breads	£2.50	Tenderstem broccoli	£4.50
Smoked Almonds	£3.50	Steamed courgettes	£3.75
Olives	£3.50	French fries	£3.00
New Potatoes	£3.00		

[GF] – Gluten free [V] – Vegetarian (P) Pasteurised

Dear valued customer please be advised that any of our products may contain allergens including peanuts



DESSERTS

RICARD DARK CHOCOLATE MOUSSE, fennel sorbet, White chocolate (gf) (v)	£7.25
TREACLE TART, ginger crumb, rhubarb and crème Fraiche sorbet (v)	£7.25
COFFEE PANACOTTA, whipped cream, hazelnut praline, Dark chocolate (gf)	£7.25
ICE CREAM & SORBET SELECTION with Florentine (v) (Please ask for today's selection 3 scoops).	£5.50
TEA OR COFFEE WITH DARK CHOCOLATE TRUFFLES	£4.50

DESSERT WINES All served in a (70ml)

Pedro Ximenez— Spain very dark, rich and opulently sweet with dried plum flavours and raisins on the nose.	£5.50
M. Chapoutier Muscat Beaume de Venise - France Muscat petit grains grape, the wine is delightfully sweet with notes of candied fruits and flowers and a rich golden colour	£6.50

TO FINISH

West Country cheeses pickled sweet grapes, and cheese biscuits
3 cheese selection £7.00, 4 cheese selection £8.50, 5 cheese selection £10.00

Helford Blue – full fat, pasteurised soft blue cheese made at Treveador farm on the
lizard. (P) (V)

Keens Cheddar – an unpasteurised cheddar which has been made at the
Moorhayes farm, Wincanton since 1899. (P) (V)

ST Endellion Brie – double cream is added to the milk before the cultures are
added. Made at the Trevarrian Creamery. (P) (V)

Driftwood Goats cheese – made by white lake, artisan cheese producer based in
Pylle Somerset. Coated in ash with distinctive lemon flavours (P) (V)

Goddess – A semi hard washed curd cheese made from Guernsey cows milk and
washed in Somerset cider brandy (P) (V)

EARLY BIRD OFFER

DINE BETWEEN 6PM AND 6-45PM AND RECEIVE 15% OFF YOUR FOOD BILL.

CORNISH LOBSTER

Simply grilled with garlic and herb butter or thermidor sauce new potatoes
& a tomato salad

24 hour notice please so we can order fresh
from the market

(Market price approx. ½ £25.00, whole £50.00)

[GF] – Gluten free [V] – Vegetarian (P) Pasteurised

Dear valued customer please be advised that any of our products may contain
allergens including peanuts