



Care to start with a nibble to accompany your beverage ?

HOUSE BREAD & EXTRA VIRGIN OIL

£3.95

OLIVES & NUTS

£4.95

Spring 2024

2-Courses £19.95 pp

3-Courses £23.95 pp

Some dishes are subject to a supplementary charge as mentioned in the menu.

*Would you care to start with a
soup or salad ?*

A steaming

ROASTED FRENCH ONION SOUP

Melting cheese on toast, roasted with Spanish onions

or

A lighter option

CREAMY BUTTERSQUASH SOUP (VEGAN)

A little sweet, a bit of spice, and super creamy texture.

(Served with homemade focaccia)

GARDEN SALAD

with sliced black and kalamata olives, sundried tomatoes, boiled egg, crispy croutons and extra virgin olive oil (Choose from Caesar, honey mustard and thyme vegan dressing. Vegan option is served minus the egg.

SOUP AND SALAD PLATTER

Roasted butter squash soup, garden salad focaccia bread and Yellow cheddar cheese.

(Supplement £3.95)

Mains

What may we cook for you today ?

GRILLED TOFU CHIMICHURI (VEGAN)

Grilled Tofu marinated in Marinara sauce stuffed with vegan cheese and chimichuri.

FRESHLY MADE PAPARDELLE IN PESTO SAUCE (V) OPTION

With herbs and olives. We could serve you a vegetarian option with seasonal vegetables or pork sausage.

CHICKEN ROULADE

Pounded chicken breast stuffed with Philadelphia cheese and chicken mince mixed with aromatic herbs. Served with jacket potato and grilled vegetables.

LAMB CHOPS

Herb crusted lamb chops served with creamy mash potatoes, poached pear and red wine jus

(Supplement £8.95)

Seafood

FISH, CHIPS, HOMEMADE CRISPS AND PEA FRITTERS

Beer battered with a gourmet twist

GRILLED SALMON

Served with Orange reduction, potato puree and vegetables.

(Supplement £4.95)

FRESH FISH FROM NEWLYN

Please ask your server about the selection of the day

(Supplement £6.95 | May to September)

FRESH CORNISH CRAB

Choose between poached whole crab served with lemon butter sauce on the side or crab thermidor. Both options are served with roasted vegetables, chick-pea hummus and homemade crisps.

(Pre-Order before 04:00 PM | Supplement £18.95 | May to September)

And finally, The sweet things in life.....

HOME MADE ARTISAN ICE CREAM

Choose two scoops from Salted Caramel, Belgian Chocolate, Coffee Oreo
and Madagascar Vanilla

CHEESE PLATTER

Trio of cheese's served with chutney and crackers

If you are in a mood for some aroma therapy may we
suggest our

AROMATIC CHOCOLATE DOME

Home-made chocolate dome filled with artisan ice-cream on a bed of vanilla
cream that melts when drizzled with hot caramel sauce.

(Supplement £4.95)