

STARTERS & SMALL PLATES

SOUP OF THE DAY (V*/GF*/VG*)	£8
Served with sea salt and rosemary focaccia	
MARINATED OLIVES (VG/V/GF)	£4.5
Cornish marinated Kalamata olives in citrus zest	
SOURDOUGH OR SEA SALT & ROSEMARY FOCACCIA (DF/V/VG)	£6
Served with olive oil and balsamic vinegar	
PEA HAM HOCK TERRINE (GF*/DF)	£9
Piccalilli, gherkin, sunblushed tomato and caper salad, oregano and sunblush crostini	
WILD MUSHROOM AND MOZZARELLA ARANCINI (VG/V/GF*)	£8
Red pepper aioli	
SALT AND PEPPER SQUID OR CHICKEN (DF)	£9
Asian salad, kimchi mayo	

MAIN PLATES

8OZ SIRLOIN STEAK (GF*)	£28
with roasted cherry vine tomatoes, flat mushroom, beer battered onion rings, café de Paris butter, fries	
Choice of: Peppercorn sauce or chimichurri	
CORNISH BEER BATTERED FISH (DF)	£17.5
Fries, pea purée, tartar sauce, lemon and Cornish sea salt	
CHICKPEA CAULIFLOWER AND SWEET POTATO CURRY (VG/V/GF)	£17
Mango chutney, saffron rice, poppadom and kachumber	
Add: Curried tempura fish (DF) £4 Chargrilled chicken (DF) £4	
CARBONARA	£19
Chicken, pancetta, chestnut mushrooms, parmesan, garlic ciabatta	
PLANT BASED CARBONARA (VG/V)	£17
Soy marinated sun blushed tomato, chestnut mushrooms, parmesan, garlic ciabatta	

ASK YOUR SERVER FOR OUR SEASONAL SPECIALS

MEZZE BOWLS

Flat bread, kalamata olives, sunblush tomato, carrot & beetroot salad, olive oil, balsamic vinegar (VG/DF/GF*)	£24
CHARCUTERIE (GF)	£24
Ham hock, chorizo, yarg, Cornish blue and tomato chutney	
UNDER THE SEA (GF)	£24
Chilli & garlic prawns, mackerel parfait, smoked salmon	
PLANT BASED (N/VG/V)	£19
Sriracha cauliflower, tofu, tenderstem broccoli, hummus, candied walnuts	

BURGERS

All burgers served with fries

6oz ANGUS (GF*/DF*)	£16.5
Brioche bun, mature cheddar, streaky bacon, burger sauce and slaw	
CAJUN CHICKEN BREAST (GF*/DF*)	£16.5
Brioche bun, BBQ Sauce, mozzarella and slaw	
SPICY BEAN (VG*/V)	£15.5
Brioche bun, avocado, chilli jam and slaw	

SIDES

STEAMED VEGETABLES (VG/GF/V)	£4.50	SWEET POTATO FRIES (GF*/VG/V)	£6
ONION RINGS (VG/V)	£6	SPICED POTATO WEDGES	£4.50
GARLIC BREAD (GF*)	£4.50	MIXED LEAVES, SUN BLUSH TOMATO AND PARMESAN SALAD WITH FRENCH DRESSING (VG*/GF*/V)	£4.50
CHEESY GARLIC BREAD	£5		
FRIES (VG/V/GF*)	£4		

DESSERTS & CHEESE

PINA COLADA (V/VG)	£8	CHEESECAKE OF THE DAY	£8
Roasted rum pineapple, coconut ice cream, coconut cream, passionfruit and raspberry		Mascarpone cheesecake with blueberry compote	
STICKY TOFFEE PUDDING	£9	CORNISH CHEESE BOARD	£12
Sea salt caramel sauce, vanilla ice cream or clotted cream		(GF*/V*/VG*) Brie, garlic yarg, Cornish blue, celery, grapes, Tribute chutney, biscuits	
CHOCOLATE FONDANT	£9		
Toffee sauce, orange sorbet or clotted cream			

CALLESTICK FARM ICE CREAM AND SORBET

3 scoops of either:
Belgium Chocolate
Clotted Cream Vanilla (VG*)
Coconut (VG)
Salted Caramel
Strawberry
Blood orange sorbet (VG)
Lemon sorbet (VG)

One Scoop - £3 Two Scoops - £5 Three Scoops - £6.5

ADD A TOPPING

Brownie pieces
Honeycomb crunch
Mini marshmallows
Chocolate sauce
Toffee sauce
£1 each

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area. Vegan desserts available, please ask your server.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian
(DF*) - Dairy Free Option Available

(VG) - Vegan
(VG*) - Vegan Option Available

(GF) - Gluten Free
(GF*) - Gluten Free Option Available