

BRASSERIE

Sunday Menu

Nibbles

House-made Bread todays' butter [G,M]	6
The Allotment Pot (ve) summer squash hummus, rye soil, vegetable crudités [G,S]	10
Cauliflower Popcorn (ve) teriyaki, soy, chilli, sesame [So,SD,G,S]	8

Starters

Chilled Tomato Gazpacho (ve) heritage tomato, feta & basil oil [G, SD]	9
Whole Tiger Prawns burnt lime, wasabi ponzu dip [M, E,Mu,So,Cr]	14
Crispy Duck Salad compressed watermelon, pomogranate & chilli [G,F,So,SD]	12
BBQ Violet Artichokes watercress emulsion & panko crusted st.ewe egg [G, E,Mu,SD]	12

Starter/Main

Fowey Mussels & Crusty Bread 12/18 Somersby cider, bacon, parsley focaccia [G,Mo,M,SD]
Heritage Breed Steak Tartare 16/24 mustard, confit shallot, egg yolk [G,F,E,M,SD] Main is accompanied by salted fries

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain allergens. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

Mains

Roast Atlantic Cod jersey royals, roasted baby gem lettuce, brown butter hollandaise [F,M,E,SD]	28	Cornish Crab Linguine chilli garlic emulsion, capers & parsley [G,M,Cr]	28
Chicken Milanese lemon dressed rocket, marinated tomatoes & parmesan [G,E,M,SD]	24	Ale Battered Haddock thrice cooked chips & 3 sauces [G,F,So,M,Mu]	20
Summer Vegetable Gnocchi soft herb salsa verde, pecorino [So,M,Mu,SD]	21	Rump of Black Face Lamb baba ghanoush, couscous, flaked almonds [G,C,N,SD]	33

Roasts

Rare Breed Roast Pork Belly crackling skin & apple sauce [E,M,SD,G]	25	Rare Roasted Grassfed Beef Striploin creamed horseradish [E,M,SD,G]	27
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Served with yorkshire pudding,thyme & garlic roasties,
root veg,red cabbage & proper gravy.

To Share

(2-3 people)

ask the team for more infomation	
Catches Of The Weekend Specials	MVP

Sides

Courgettes, Sage, Garlic & Lemon (ve) [SD]	5
BBQ Broccoli, Miso Emulsion [So, E, S]	6
Sugar Snaps, Edamame & Petits Pois [So,M]	6
Jersey Royal Potatoes [M]	6
Green Salad & House Dressing [SD]	5
Salted Fries (ve) [G]	5



MONDAY - Sunday Botanical Afternoon Tea A fragrant celebration of flavour and seasonality, our new Botanical Afternoon Tea is designed to delight the senses.	WEDNESDAY Steak Me Out Tonight A true midweek indulgence for the meat lover. simply pick your favourite cut, side & sauce for an irrisistible price.
THURSDAY Thirsty Thursday Raise a glass with our 2-for-1 offer on all listed cocktails it's the perfect way to toast to the weekend ahead. Available 5-7pm,	FRIDAY Fish & Fizz With our Friday Fish Special, crafted fresh each week and perfectly paired with a sparkling glass of Crémant. You can even push the boat out with our Chef's Specials!

Introducing our culinary calendar series, a delicious reason to dine out no matter what day of the week it is!