

COCKTAILS

Raspberry Bellini 12.50
Raspberry liqueur, sugar syrup, prosecco.

Aperol Spritz 12.50
Aperol, prosecco, soda.

Cosmopolitan 11.00
Vodka, Cointreau, lime juice, cranberry juice.

Amaretto Sour 11.00
Disaronno, lemon juice, Angostura Bitters, pineapple juice.

Espresso Martini 11.00
Tia Maria, vodka, double espresso, sugar syrup.

Mojito 11.00
White Rum, mint leaves, lime wedges, sugar syrup, soda.

Strawberry Mojito 11.00
White rum, mint leaves, lime wedges, strawberry syrup, soda.

Long Island Iced Tea 11.50
Vodka, white rum, tequila, gin, Cointreau, lemon, lime, cola.

Old Fashioned 11.00
Bourbon whiskey, Angostura Bitters, sugar syrup.

Negroni 11.00
Gin, Campari, Red Vermouth.

Cornish Bramble 11.00
Tarquin's Gin, lemon juice, sugar syrup, berry liqueur.

Mocktails

Elderflower & Apple Nojito 7.00
Apple juice, mint leaves, lime wedges, elderflower cordial, soda.

Raspberry Lemonade 7.00
Lemon juice, raspberry syrup, sugar syrup, soda.

Strawberry Fields 7.00
0% Gin, lemon juice, sugar syrup, strawberry syrup.

TO START

Pulled Pork Croquette 10.00

Pickled vegetables, burnt apple puree, crispy capers

Crab and Crayfish Risotto Fritter 13.00

Smoked bacon and shallot butter, lemon and saffron sauce, parmesan

Soup of the Day GF DF 9.00

Fresh warm bread

Korean BBQ Glazed Aubergine VE GF 9.00

Beetroot hummus, coconut cream, siracha, dukkha, coriander oil

Orange and Whiskey Flamed Scallops DF GF 13.00

Pumpkin puree, crisp prosciutto, tarragon

STEAKS

8oz Ribeye GF 35.00

Butternut puree, potato pave, pak choi, crispy breaded onion rings with a choice of sauce - peppercorn, Cornish blue cheese, wild mushroom

12oz Rump GF 32.00

Chunky chips, house salad and onion rings

ADD SAUCE - 3.00 EACH

Peppercorn

Cornish Blue

Wild Mushroom

ADD GARLIC TIGER PRAWNS - 5.00

Allergy & Intolerance Information

Some of our food and drink may contain allergens.
For details allergen and ingredient advice please speak to a member of staff.

Prices in £ Sterling.

DF - DAIRY FREE | GF - GLUTEN FREE | DFR - DAIRY FREE ON REQUEST
GFR - GLUTEN FREE ON REQUEST | V - VEGETARIAN
VER - VEGAN ON REQUEST | VE - VEGAN

STARTERS & STEAKS

MAINS

Braised Lamb Shank 28.00

Moroccan spiced lamb, harissa mash potato, honey glazed carrots, pomegranate, chives

Creamy Pesto Gnocchi GF 19.00

Wild mushrooms and spinach, toasted pine nuts, parmesan, fresh basil

Chicken and Apricot Ballotine GF 26.00

Potato pave, butternut squash puree, caramelised red onion, wild mushroom and juniper berry sauce, crispy sage

Laksa Infused Roasted Monk Fish DF 29.00

Tiger prawns, coconut rice, pak choi, samphire, roasted pea nuts, coriander oil

Market Fish of the Day GF 29.00

Coconut cream cabbage, sea vegetables, batata masala, tikka masala sauce, crispy curry leaves, coriander oil

Battered Fish and Chips GF DF 20.00

Chunky chips, peas, tartare sauce

Confit Duck Leg GF DF 28.00

Sweet potato, miso roasted mango, pak choi, port and red wine jus, pickled plum

Chicken and Smoked Bacon Caesar Salad DF 20.00

Sun-blushed tomatoes, salt and pepper courtons, Caesar dressing, poached egg

BURGERS

All burgers are served in a toasted bun with baby gem, beef tomato and skinny fries

Korean Fried Chicken Burger GFR DFR 19.00

Pickled slaw, gochujang sauce, gouda cheese

Spiced Halloumi and Pineapple Burger VE DF GFR 18.00

Vegan halloumi, pickled slaw, vegan burger bun

Monterey Jack Cheese Burger DFR GFR 19.00

Honey glazed smoked bacon, burger sauce

PIZZA

Pepperoni 19.00

Chilli oil, watercress

Margherita V 18.00

Buffalo mozzarella, pesto, rocket

Hoisin Duck Pizza 19.00

Pickled plum, spring onion

Hawaiian 18.00

Pineapple, honey mustard roast ham

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MAINS, BURGERS & PIZZA

SIDES

Tregenna Onion Rings	GF 4.00	Dressed Salad	GF 4.50
Plain Skinny Fries	GF 4.00	Cajun Spiced Skinny Fries	GF 4.00
Pickled Slaw	GF 4.00	Chunky Chips	GF 5.00
Seasonal Vegetables	GF 4.00		

DESSERTS

Sticky Toffee Pudding	GF 9.50	Elderflower Pannacotta	9.50
Toffee sauce, Cornish clotted cream		Champagne jelly, strawberry, caramelised puff pastry	
Milk Chocolate Mousse	9.50	Bergamot Posset	GF 9.50
Chocolate chip cake base		Rice tuile, spiced sable	
Ice cream and Sorbet selection		Cornish Cheese Selection	12.00
1 Scoop - 2.95 2 Scoops - 4.50 3 Scoops - 7.25		Crackers, chutney, celery, grapes	
Please ask your server for todays flavours			

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SIDES & DESSERTS