

Summer Restaurant Menu

Appetisers

- Houmous, halloumi & pomegranate £4.5
- Hot Wings with blue cheese dip £6
- Warm bread & seaweed butter £4
- Mixed olives (gf, vegan) £3
- Porthilly Oysters, natural with Thai Nam Jim & Crispy shallots
£2.75 each (gf) or 6 for £15

Starter

- Venison carpaccio, rocket, grana padano & sea buckthorn gel (gf) £8
- Gazpacho (gf & vegan) £4
- Mini sushi rice burger with cucumber, avocado and either smoked salmon or watermelon “tuna” wasabi mayo and pickled ginger (vegan & gf) £7
- Buttermilk monkfish with brown crab mayo £9
- Pan seared scallops, celeriac and apple salad & black garlic £10
- Caesar salad, lettuce, garlic sourdough croutons, anchovy fillets
soft-boiled free-range egg, parmesan, smoked bacon crisp £8
Add buttermilk chicken £10
- Chicken pate with ciabatta toast and preserved lemon and plum
chutney £6

Main

Carnivores

- Piri Piri Chicken, house marinated chicken with Portuguese rice, green beans, corn on the cob and coleslaw £15
- Pork Ramen, steaming bowl of noodle broth with raw vegetables, soy boiled egg, topped with slices of sticky slow cooked pork belly, fresh chilli, spring onion and coriander £15
- Beef burger, Double beef patty with jack cheese, smoky bacon, and burger sauce. Served in a fermented beer roll, gem, tomato, red onion and pickle. French fries & Slaw £15
- 10 oz Ribeye Steak with 16 hr crispy duck fat potatoes, tobacco onions, cherry vine tomatoes, garlic mushrooms and red wine jus £25
- Tikka Lamb skewers, with paratha and mango & lime salsa £17

From the Sea

- Fish & chips, Cornish Tribute beer battered cod with rustic chips, petit pois and homemade tartar sauce £14
- Lemon sole fillets, watercress velouté, crab ravioli and crispy kale £20
- Pan fried Bream fillets with chermoula roasted new potatoes and summer salad (gf) £18
- Cornish Moules mariniere with pain de campagne, £16

Vegetarian, Vegan or those that fancy a change

- Tikka Paneer skewers, paratha, mango & lime salsa (v) £12
- Crispy Cajun oyster mushroom burger & ranch sauce served with French fries and coleslaw (vegan) £15
- Vegan ramen, steaming bowl of noodle broth with raw vegetables, soy boiled 'vegan' egg, topped with sticky puffed tofu, fresh chilli, spring onion and coriander £14
- Vegan 'fish' & chip Cornish Tribute battered banana blossom with rustic chips, lemon & home-made tartar sauce £13

Sides

Green salad £3

Buttered New Potatoes £3

French fries £2.5

Tribute onion rings £3

Thank you for choosing to eat with us. We hope you have a great evening, if anything is not as you had hoped for, please let us know so that we can try to resolve it before you leave,

Please Inform us of any Allergies or Intolerances when ordering

Our food is freshly cooked for you so please be patient during busy periods, if you are on a tight schedule, please let your waitress know, otherwise sit back and enjoy something from our well stocked bar.

Omlowenha dha voes!