



Summer Menu

Appetizers

- Olives, basil and garlic **£4 (vg)**
- Artisan sourdough bread & fermented Cornish seaweed butter **£5 (v)**
- Sumac pitta chips & muhamara dip **£4 (v)**
- Fresh Oyster & pomegranate vinaigrette **£3** each
- Bocarones, olive oil crostini & aioli **£6 (f,gf)**
- Franks chicken wings & blue cheese dip **£6 (gf)**
- Hot honey haloumi rolls **£6**

Starters

- Creole prawns with cornbread **£8 (f)**
- Day boat mackerel ceviche, blue corn tostada & avocado crema **£8 (f)**
- Pearl barley cakes, pickled cucumber & radish **£7 (v)**
- Vegan scallops with chorizo and black pudding and beet puree (ALL Vegan) **£8**
- Bresaola carpaccio with sauerkraut whipped burrata, walnut and pumpkin seeds **£8**
- Confit duck hash with poached egg and chilli oil **£9**

Main Course

From the land

- Lamb rump** - lemon butterbeans- green beans -crispy celeriac **£27**
- Belly pork**- 24hr layered potato & stuffing- cavolo nero – apple- Cornish cider mustard sauce **£25**
- Ribeye Steak**- chips or new potatoes- balsamic roasted shallots- stout onion rings - tomato salad **£30** Add peppercorn or blue cheese sauce **£2**
- Double 4 oz Beef Burger** – smoked bacon – jack cheese – burger sauce- salad-chips – coleslaw **£16 (gfa)**
- Chicken caesar burger** – Chicken breast– Bacon – caesar dressing -Chips- Coleslaw **£16 (gfa)**

From the sea (f)

- Fish & Chips** -Cornish ale battered cod - mushy peas & mint sauce - tartare - seaweed salted chips **£17 (gfa)**
- St Austell bay Mussels** - aromatic coconut broth - sour dough **£18 (gfa)**
- Halibut fillet** - asparagus - new potatoes - pea & nettle fritter - Knightor winery vermouth velouté **£28**
- Seafood Boil** – prawns -langoustines -mussels -clams-cod-potatoes – corn – creole butter broth **£25**

From the ground

- Sweet & sour tofu**, Sticky rice, with scallion pancake, green papaya salad **£15 (vg)**
- Onion bhaji burger** – mango chutney mayo - raita **£15 (vg)**
- Nourish bowl**, vegan greek goddess salad bowl **£15 (vga, n)**
- Fish & chips** – Cider & seaweed battered banana blossom - mushy peas- mint sauce - tartar **£16 (vegan)**

Sides

- Greek Lemon roasted new potatoes **£4 (vegan)**
- Cornish Stout onion rings **£4**
- Salad Special **£5**
- French fries with truffle, parmesan & aioli **£5**
- Chunky chips with seaweed salt **£4**
- Creole corn on the cob **£5**

Something sweet to finish

- Dark Chocolate ganache- chocolate soil- Raspberry sorbet **£6 (gf)**
 - Limoncello tiramisu **£6**
- Cardamon & white chocolate bunt cake - pistachio ice cream **£5**
- Cornish Smuggler & Brie - fruit toast- chutney- damson gin digestive **£9 (gf)**
 - Café gourmand, (three miniature desserts with coffee)
macaron- crème Brûlé- mille feuille - Macchiato **£9 (gf)**

Please ask for today's **Vegan option £6**

Trelevens Cornish luxury ice cream & sorbet £ per scoop

Millionaire shortbread
Orange and Mascarpone
Coffee latte crunch
Cornish Vanilla

Raspberry
Lemon & Elderflower

Vegan Raspberry ripple

Affogato, Scoop of Cornish vanilla with a double espresso shot and amaretti biscuits **£6**
Add a shot of Cornish rum or amaretto **£2**

Liquor coffee **£6**

v - Vegetarian

vga- Vegan available, Please specify when ordering

gf - Gluten free

gfa - Gluten free option available, please specify when ordering.

n - Nuts

f - Fish and/or seafood

Thank you for choosing to eat with us.

We hope you have a great time, 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 the waiting staff know. Otherwise sit back and enjoy something from our well stocked bar.

A discretionary service charge of 10% will be added to tables of 6 or more adults

Omlowenha dha voes!

