

# RESTAURANT MENU

SERVED 18:00 - 21:30



## STARTER

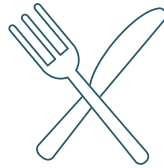
Soup of the day with bread £7 (vegan)

Chicken liver pate, red onion marmalade, mixed leaves and toast £7

Breaded squid, bacon jam, charred baby gem £8

Cornish mussels, cider, pancetta, leek's cream £7

Grilled goats cheese & fig bruschetta, apple chutney, pea shoots, sesame dressing £8



## MAIN

Fish & chips, mushy peas, tartare sauce, lemon wedge £14 (g/f)

Homemade beef burger, brioche bun, emmental cheese, baby gem, tomato, gherkin, slaw, skinny fries £16

Mushroom & halloumi burger, tomato, baby gem, gherkin, slaw, skinny fries £14 (g/f available on request)

8oz sirloin steak, cherry vine tomatoes, confit mushrooms, hand-cut chips £26

Seafood linguine, clams, mussels, prawns, chilli, shellfish sauce £18

Creamy mushroom, garlic & spinach, linguine £14



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## SALAD

Heritage tomato & mozzarella, peppers & balsamic reduction £14 (v)

Chicken Caesar salad, croutons, anchovies, baby gem, pancetta £16



## DESSERT

Triple layer chocolate brownie, chocolate fudge sauce,  
chocolate soil, clotted cream £7

Eton mess sundae, strawberries, meringue shards, Chantilly  
cream, strawberry ice cream £7 (g/f)

Selection of ice creams and sorbets £1.50 a scoop

Cheese board selection -

Cornish blue, Cornish brie, Cornish yarg with grapes  
cheese biscuits & chutney

One cheese £9, two cheese £11, three cheese £13

