

DINNER MENU

Served 6pm-9:30pm

STARTERS

Soup of the day (vegan) £6

Chestnut and mushroom arancini, served with parmesan custard, cheese tuile and mushroom powder £7 (v)

Seafood broth - with mussels, clams, king prawns, shellfish and tomato, served with toasted bread £8

Rolled ham hock served with pea purée & poached egg £7

Candied beetroot and goat's cheese, beetroot puree, olive powder, micro basil £7 (v)



MAINS AND SALADS

Open fish pie, with pan-fried Pollock, warm tartare sauce, peas, capers & gherkin, topped with a chive mash potato £17

Potato gnocchi, sweet potato gnocchi, spring onions, olives, spinach, hummus & sun blush tomatoes (can be vegan) £14

Homemade beef burger, served in a brioche bun with red onion marmalade, baby gem, tomato, gherkin, emmental cheese, slaw & skinny fries £16

Mushroom and halloumi burger, served in a brioche bun, with red onion marmalade, baby gem, tomato, gherkin, slaw, skinny fries £14 (available as vegan)

Crispy fish served with hand-cut chips, mushy peas, tartare sauce & charred lemon (G/F) £14

8oz ribeye steak, confit mushroom, grilled tomato, hand-cut chips £28
(£5 supplement for inclusive guests)

Pan fried cod, served with chorizo, spinach butter bean cassoulet & lemon aioli £16

Roasted corn-fed chicken supreme, served with fondant potato, creamy chicken sauce, leeks, pancetta, baby onions & parsley £17



DINNER MENU

Served 5pm-8:30pm

SIDES

Hand-cut chips £3
Skinny fries £3
Creamy mash £3
Mixed veg £3

Mixed salad £3
Mushroom sauce £3
Peppercorn sauce £3



PIZZAS

BBQ pulled pork - BBQ sauce base, pulled pork, spring onions & grated mozzarella £ 15
Margarita - tomato sauce, sliced tomatoes & grated mozzarella £ 14 (v)
Vegetarian - tomato sauce, sliced onions, mushrooms & grated mozzarella £14 (v)
Meatball pizza, tomato sauce & grated mozzarella £15

7" garlic flat bread £7 (add cheese for £1)
12" garlic flat bread £9 (add cheese for £1)



DESSERTS

Salted caramel and chocolate mousse, Baileys whipped cream & amaretti biscuits £8

Black forest cheesecake, textures of chocolate and cherries £7

Poached pear, in a cinnamon, vanilla and red wine reduction, served with clotted cream £7

Sticky toffee pudding, served with toffee sauce & vanilla ice cream £7

Ice cream selection £2 a scoop

Cornish cheese board selection:
Cornish blue, Cornish brie, Cornish yarg,
chutney, frozen grapes, cheese biscuits
1 cheese £9, 2 cheese £11, 3 cheese for £13

