

EVENING

5PM - LATE

Enjoy a complimentary selection of our salads, breads & nibbles
Served Sunday – Wednesday if you order before 6:30pm

NIBBLES

Olives 4

Homemade breads – Balsamic & local rapeseed oil – Roddas butter 5

Sharing board

Roasted red pepper hummus – Cured meats – Salad –

Homemade breads – Balsamic & local rapeseed oil – Olives 10

STARTERS

Soup of the day with homemade bread 5.5

Terras farm duck liver parfait – Red onion marmalade – Sourdough croute 7.5

Confit pork belly – Pomme anna – Sauce gribiche – Watercress 6.5

Cornish crab cakes – Fiery apple chutney – Chargrilled spring onion – Rocket & sesame salad 8

Goats' cheese beignets – Pickles – Olive tapenade – Aioli 6.5

MAINS

Cornish fish curry, tamarind & coconut - Jasmine rice – Pak choi 17.5

Pan seared hake fillet – Pepperonata – Tempura aubergine – Wild garlic cream 16.5

Braised shoulder of local lamb – Truffled squash puree – Jersey Royals –

Rainbow chard – Mint Jus 18.5

Spring vegetable risotto – Wild garlic pesto – Pickled wild garlic buds 14.5

Asparagus crepes – Beetroot relish – Mornay sauce 16.5

8oz fillet/rump steak – Chilli & garlic sautéed broccoli – Skinny fries or chunky chips –

Peppercorn or blue cheese sauce 27 / 20

DESSERTS

Poached Rhubarb / Rhubarb puree / Rhubarb sorbet – Vanilla & pink peppercorn cheesecake –

Gingernuts - Basil 7.5

Bruleed Cornish duck egg custard tartlet – Mango salsa – Passionfruit sorbet 7

Chocolate & orange blossom hotpot – Marinated strawberries – Pistachio biscotti 8

A trio of local cheese – Brandied fig compote – Port poached grapes – Homemade biscuits 8.5

A selection of Homemade ice creams & sorbets 5