

DINING MENU

Served Evenings 5.30 to 8.30 pm

Separate **Kids'** menu available for Under 12's. Separate Lunch Menu.

As our food is freshly prepared in our kitchen, we can usually accommodate special dietary requirements. Most of our dishes can be made Gluten-Free—please speak to your server. A specific **Vegan** menu is available.

**** PLEASE ENSURE YOU NOTIFY US OF ANY ALLERGENS OR DIETARY REQUIREMENTS AT TIME OF ORDERING ****

For Sharing

Olives £4 243 cal

Hummus, Breads & Oils £8 786 cal

Starter Sharing Platter £20 1320 cal

(Game Terrine. Mushrooms on Toast. Smoked Haddock Arancini. Homemade Breads)

From The Garden (V)

Soup of The Day with Homemade Bread £7 535 cal

Local Wild Mushroom Bruschetta with a Crispy Parmesan Egg £8 677 cal

Butternut Squash, Sage, Mascarpone Risotto £9 / £17 806 cal main

Chickpea and Beetroot Burger with Spinach Pesto, Chips and Salad £15 1482 cal

Breaded Halloumi Salad, Lemon, Capers, Rocket £16 1242 cal

From The Sea

Cornish Scallops with Parsnip, Crisps, Puree, Roasted with Curry Oil and Watercress £12 620 cal

Smoked Haddock Arancini, Cauliflower, Parmesan £9 599 cal

West Country Mussels, White Wine, Garlic and House Bread £11 / £20 650 cal / 1800 cal

(Mussels as Main Course served with Hand Cut Chips)

Roasted Hake, Bacon, Cabbage, Potatoes, Baby Onions £19 1150 cal

Day Boat Specials - Ask your server for today's catch £ As specified

From The Land

Course Game Terrine with Pistachio and Garlic Bread £9 806 cal

Beef Burger with Smoked Tintagel Cheddar, Coleslaw and Chips £17 1040 cal

Local Pork Chop with Jerusalem Artichoke and Goats Cheese Mac & Cheese £24 1695 cal

Wok Fried Chicken and Chorizo, Bok Choy, Red Onion, Potatoes, Sesame, Chilli, Coriander £18 1140 cal

Chargrilled Sirloin Steak with Rocket, Tomatoes, Field Mushroom, Horseradish and Chive Butter £27 1459 cal

Sides: Chips £5, 355 cal Sweet Potato Fries £6, 431 cal Side Salad or Seasonal Veg £5 236 cal

Desserts & Cheese

Dessert Sharing Plate £16

Classic Crème Brulée with Warm Apple, Fennel and Hazelnut £8 434 cal

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream £8 1292 cal

Hot Chocolate and Caramel Fondant with Mena Dhu Ice Cream £8 662 cal

Cheese Board with Local and International Cheeses, House Biscuits and Chutney £9.75 974 cal

Our food is cooked to order in our kitchen. We will always aim to serve you as promptly as possible. However, at busy times, there may be a delay.

If you require any information on any of the dishes or any allergens, please ask a member of staff. Please let us know if you have any specific allergy as our kitchen uses ingredients such as nuts and flour. There is therefore a risk of cross-contamination.

We will take your order at your table. Service is not included at paid at your discretion. All prices include VAT.