

DINING MENU

Served Evenings 5.30 to 8.30pm

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, and some can be made Vegan—please speak to your server about any changes you may wish to make.

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

For Sharing

Olives £4 243 cal

Harissa Hummus, Breads & Oils £8 786 cal

Starter Sharing Platter £20 1074 cal

(Ham Hock Terrine, Asparagus Tart, Calamari, Homemade Breads)

Small Plates

Soup of The Day with Homemade Bread £7 535 cal

Warm Asparagus Tart with Balsamic and Watercress £8 677 cal

Calamari, Lime Mayo and Asian Salad £9 348 cal

Heritage Tomato Salad, Vegan Feta, Basil and Spiced Nuts £8 515 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)

Cornish Scallops with Summer Pickles, Herb Crumb, Truffled Salad Cream £12 620 cal

Ham Hock Terrine with Sour Orange, Broad Beans and Chervil £9 484 cal

Mains

Sea Bass with Chorizo, Gnocchi, Beans and Rocket £21 980 cal

Poundstock Mushroom Linguine, Peas and Truffle £19 862 cal

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

Vegan Halloumi Burger with Spiced Tomato Chutney, Rocket and Chips £15 1040 cal

Fish and Chips, Peas, Homemade Tartare Sauce £16 1269 cal

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

Slow Cooked Pork Belly, Rosti Potato, Avocado, Pickled Cucumber and Crackling £19 1040 cal

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

Chargrilled Rib-Eye Steak with Chips, Rocket, Tomato, Field Mushroom, Horseradish and Chive Butter £28 1459 cal

Sides: Chips £5, 420 cal Sweet Potato Fries £6, 431 cal Side Salad or Seasonal Veg £5 236 cal

Desserts & Cheese

Dessert Sharing Plate £16

Eton Mess Cheesecake £8 434 cal

Sticky Toffee Pudding, Toffee Sauce, Homemade Fudge & Clotted Cream £8 1292 cal

Chocolate and Mango Plate £8 662 cal

Cheese Board with Local and International Cheeses, House Biscuits and Chutney £10 974 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 and paid at your discretion. All prices include VAT.