

## APERITIF

Prosecco with rhubarb liquor £8.50/ William Chase pink grapefruit gin and tonic £5.75

## BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Roasted nuts £3

## TO SHARE

Sharing board of cured meats, cheese, smoked salmon, bread, cornichons, olives £18

Whole baked camembert with fresh bread £12

### LUNCH - 2 courses £15 / 3 courses £20

#### STARTER

Lamb shoulder croquette,  
smoked aubergine,  
minted yoghurt

Charred goats cheese,  
roasted beetroot, oat crunch

#### MAIN

Pan fried cod, crushed potato,  
spinach, tomato and herb butter

Wild mushroom and asparagus  
risotto, parmesan,  
rocket salad

Confit duck, lyonnaise potato,  
baby gem, morel sauce

#### DESSERT

Sticky toffee pudding,  
toffee sauce,  
cornish clotted cream (v)

Fruit parfait, berry compote,  
pain d'epices (v)

**EARLY BIRD DINNER - 2 course £20 / 3 course £25 - 6.30pm to 7.30pm Tuesday to Friday**

## STARTERS

Lamb shoulder croquette, smoked aubergine, minted yoghurt £8.00

Charred goats cheese, roasted beetroot, oat crunch £7.50

Coln valley smoked salmon and oak roast salmon, fennel and radish salad £9.00

Beef carpaccio, pickled vegetables, micro watercress £8.50

Grilled mackerel, heritage tomato salad, coriander and caper berries £8.50

### FROM THE GRILL

8oz sirloin steak £24

10oz Ribeye steak £26

8oz Fillet steak £28

All served with grilled tomato, rocket,  
mushrooms and French fries

Your choice of blue cheese, mushroom,  
peppercorn sauce £1.50

### CORNISH FISH

Seared scallops, apple and black pudding salad,  
mustard dressing £9 (*starter*)

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Whole grilled lemon sole £19

Served with chive buttered new potatoes,  
mixed seasonal vegetables and caper brown butter

## MAINS

Pan fried cod, crushed potato, spinach, tomato and herb butter £17

Wild mushroom and asparagus risotto, parmesan, rocket salad £16

Cannon of lamb, fondant potato, peas and broad beans, rosemary jus £21

Confit duck, lyonnaise potato, baby gem, morel sauce £18

Roast guinea fowl breast, truffle mash, wild mushrooms, honey sauce £19

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## SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, chive butter

Mixed greens

Tender stem broccoli, harissa, toasted almonds

£3.50

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## DESSERTS £7.50

Sticky toffee pudding, toffee sauce,

Cornish clotted cream (v)

Glazed lemon tart, strawberry salad, pomegranate

and rose cream (v)

Dark chocolate torte, griottine cherries, pistachio ice cream

Fruit parfait, berry compote, pain d'epices (v)

Vanilla crème brûlée, blackberries and raspberries, sugared doughnut (v)

## CHEESE

Choice of three cheeses £8.80 / five cheeses £10

Served with chutney, membrillo, biscuits

### Ragstone

*Surprisingly deep and complex goats cheese*

### Camembert

*Full fat traditionally made*

### Helford Blue

*Mellow, smooth and creamy. Balances sweet, savoury and salty notes*

### Wookey Hole Cheddar

*Cave aged. Nutty, tangy flavour. Aged for up to three months*

### Reblochon de Savoie

*Lovely smooth and subtle texture*

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## EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad  
with a bottle of red or white wine all for £30

Or 8oz sirloin steaks £45

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually  
V - Vegetarian*