



Two Courses for 38
Three Courses for 45
plus supplement charges

MENU ONE

START

Grilled mackerel fillet | GF DF
Smoked almond romesco, capers, olives, spring onions

Smoked venison loin | GF DFO
Pickled blackberries, parsnip purée, toasted spices

Roast chicken thigh caesar | GFO DFO
Slow roast thigh, garlic croutons, parmesan, anchovies

Davidstow crackler rarebit | GFO
Sourdough toast, Cornish chilli jam, watercress

Westcountry mussels in a cider cream sauce | GFO DFO
Guanciale, leeks, fresh herbs, artisan sourdough

3 Cornish half shell scallops | GF DFO
Kholrabi, seaweed butter, focaccia, pangritata
SUP 5

Twice baked Helford Blue cheese soufflé
Cep creamed spinach



MAINS

Braised lamb shank | GF DFO
Rosemary polenta, gremolata dressing

Roasted fillet of Cornish cod | GF DFO
Creamy mash, bourguignon sauce

Confit pork belly | GF DF
Beetroot ketchup, roasted fennel & new potatoes, chicken & champagne vinaigrette

Roasted onion squash | GF DFO VGO
Slow roast red onions, roasted tomatoes, Cornish Fiesta and pesto

Westcountry 8oz sirloin steak | GFO DFO
Roasted tomato, peppercorn sauce, onion purée, crispy shallots,
triple cooked chips
SUP 10

Westcountry mussels in a cider cream sauce | GFO DFO
Guanciale, leeks, fresh herbs, artisan sourdough

Catch of the day* | GF DFO
Pickled shallot, lemon, caper & gherkin salad, seaweed & herb butter, Cornish new
potatoes

*Please ask your server for today's catch

Creamy Jerusalem artichoke risotto | GF DFO VGO
Artichoke crisps, pickled pear, walnut & chicory salad



Your food is freshly prepared to order. For allergies and dietary requirements please discuss with us before ordering.