



## *Showcasing the incredible flavours of Cornwall*

We are passionate about using Cornish grown, reared and hooked produce, showcasing the very best of the south west.

Our incredible coastal location and temperate climate allows us to sustainably source the freshest ingredients and seafood — supporting local fisherman and producers to bring every flavour of Cornwall to your plate.



## SIP & SAVOUR

Loveday Dry Gin and Navas Tonic | 14

Negroni | 13

Lillet Spritz | 12

Krug Grande Cuvée 125ml | 50

Hidalgo Dry Oloroso Sherry 75ml | 8

## FOR THE TABLE

Rock Oysters | 5 each

Choice of dressings: hogwash, chilli & ginger, or mignonette

Artisan Bread Board | 7

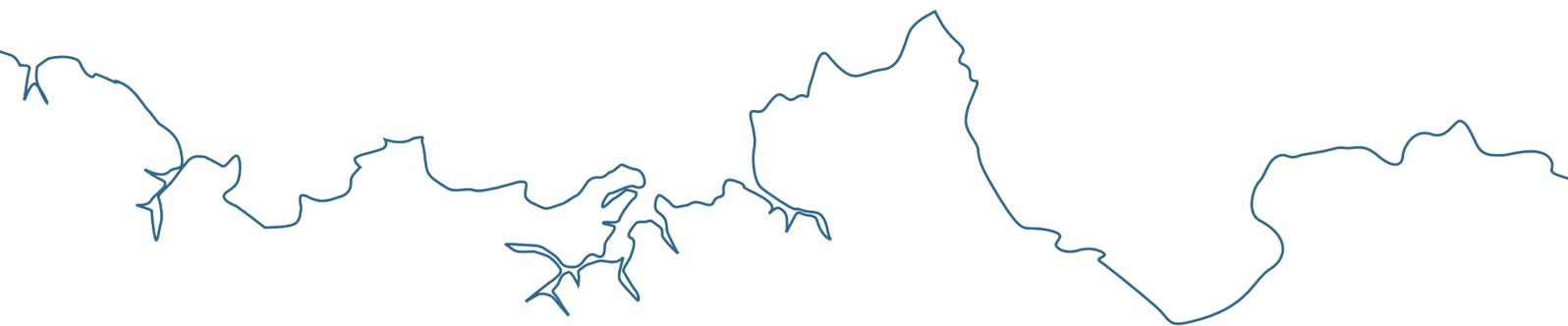
Classic black olive tapenade and green olive & smoked almond tapenade

Gordal Olives | 5

Mixed herbs

Salt Cod Brandade | 6

Croutons



# STARTERS

## Crab Cakes | 16

Seaweed, pickled cucumber, shallots, dill aioli

## Grilled ½ Shell Scallops

Pumpkin seeds, coriander, chilli, parmesan, spring onion

3 scallops | 16

6 scallops | 28

9 scallops | 40

## Torched Mackerel Fillet | 12.5

Soused tomato & squid ink tuile

## Cider Moules Marinière | 14

Gylly Gold cider, pancetta, shallots & garlic, homemade focaccia

## Crispy Pig Cheek | 14

Pineapple, rum, mango & coriander salsa

## Ploughman's | 15

Penny's pie, yarg, duck rilette, cornichons, pickled onion, chilli jam, crostini

## Chilled Gazpacho | 11

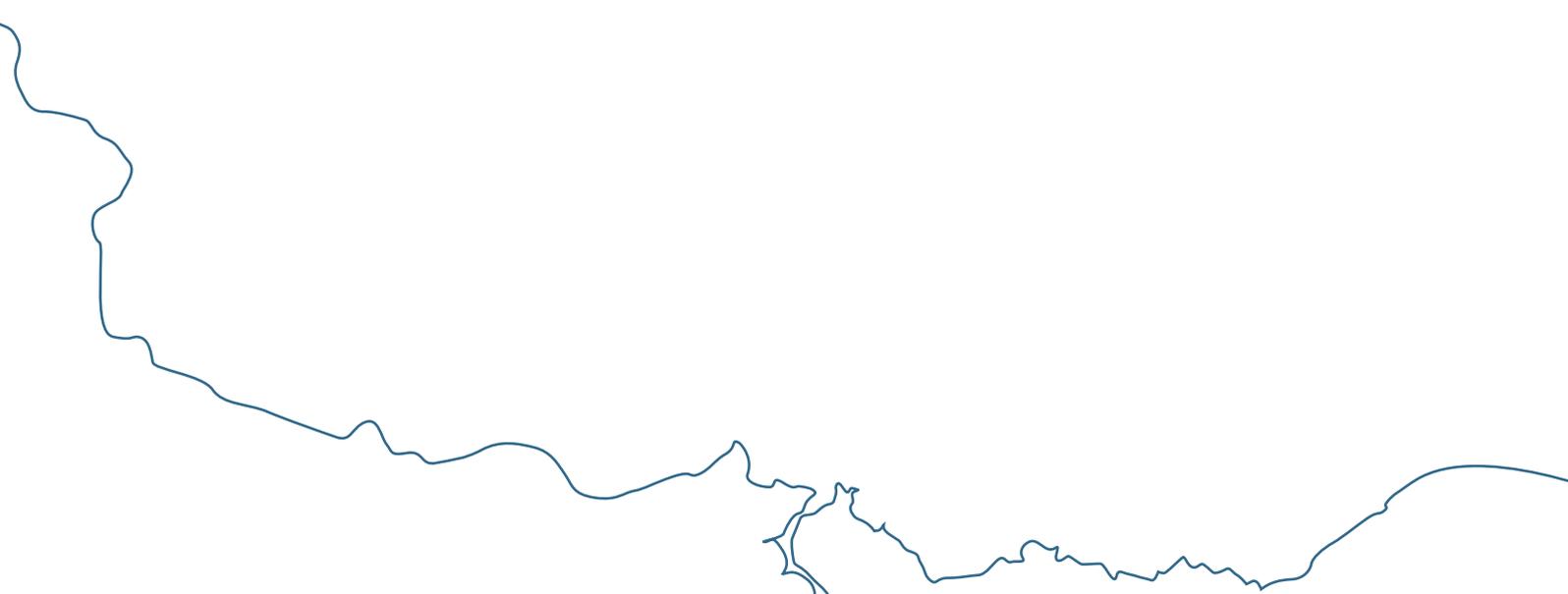
Tomato, pepper, cucumber, celery, cold-pressed olive oil, Xérès vinegar, basil

## Salt Baked Beetroot Salad | 12

Red and golden beetroot, apple, goat's curd, beetroot crisp, candied walnuts

## Seasonal Green Asparagus | 15

Poached egg, fresh herbs, frisée, mustard dressing



# MAINS

## Sea

### Haddock Fish & Chips | 24

Harbour IPA beer batter, curry sauce, minted peas, tartar sauce, thick-cut chips

### Grilled Whole Lemon Sole | 30

Ginger, chilli, lemon, garlic butter, new potatoes

### Catch of the Day | Market Price

Cherry tomatoes, capers, cornichon, garlic, herbs, new potatoes, fennel & dill salad

### Lobster Thermidor & Fries | Market Price

½ Lobster

Whole Lobster

*(£1 from every lobster served is donated to the National Lobster Hatchery in Padstow)*

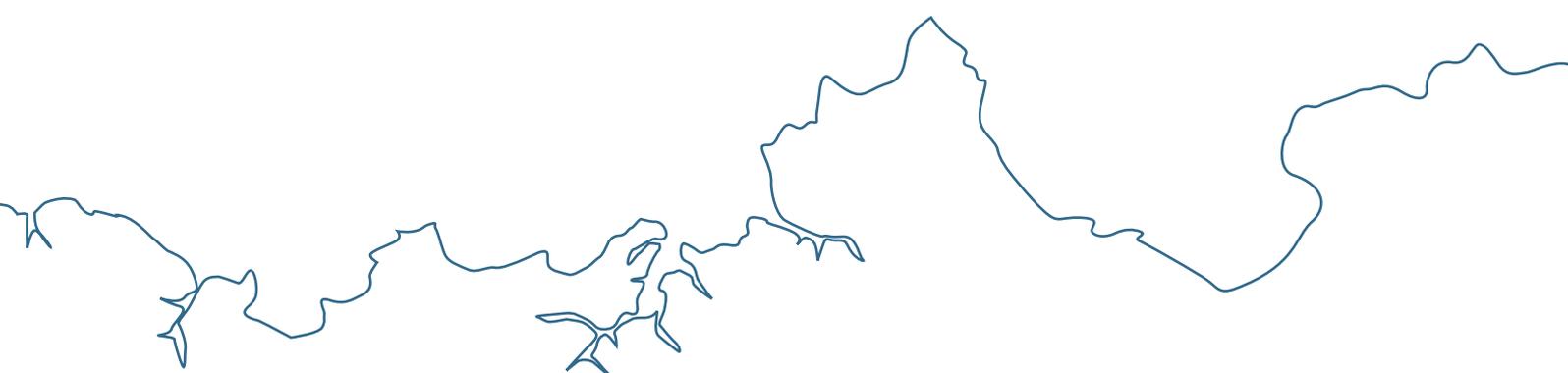
### Crab Cakes | 30

Seaweed, pickled cucumber, shallots, dill aioli, French fries

### Cider Moules Marinière | 25

Gylly Gold cider, pancetta, shallots & garlic, homemade focaccia, French fries

*Your food is freshly prepared to order. If you have any allergies or dietary requirements, please inform a member of staff before ordering. Further allergen information is available upon request.*



## *Farm*

**Rosemary & Pine Nut Crusted Lamb Shoulder | 26**  
Gnocchi, asparagus, salsa verde

### **Steak Selection**

French fries or thick-cut chips, tomato, onion rings, baby gem salad, shallot dressing, parmesan

32oz Côte de Boeuf (for two) | **90**

10oz Sirloin | **40**

10oz Ribeye | **42**

Sauces: béarnaise, peppercorn, chimichurri

## *Field*

**Wild Mushroom and Summer Truffle Linguini | 25**  
Miso, spinach, chive, parsley, parmesan

**Tamarind Curry | 19**

Potato, spinach, broad beans, onion bhaji, coconut raita, pickled shallot, naan, pilau rice

**Ravioli with Rainbow Chard & Kalamata Olives | 19**  
Puttanesca sauce, lemon pangrattato

**Mushroom & Nut Pithivier | 24**

Cashew nut butter, French fries or thick-cut chips, tomato, onion rings, baby gem salad, shallot dressing

## **SIDES**

**Dressed Baby Gem Salad | 7**

Shallot dressing, parmesan shavings

**Tenderstem Broccoli | 7.50**

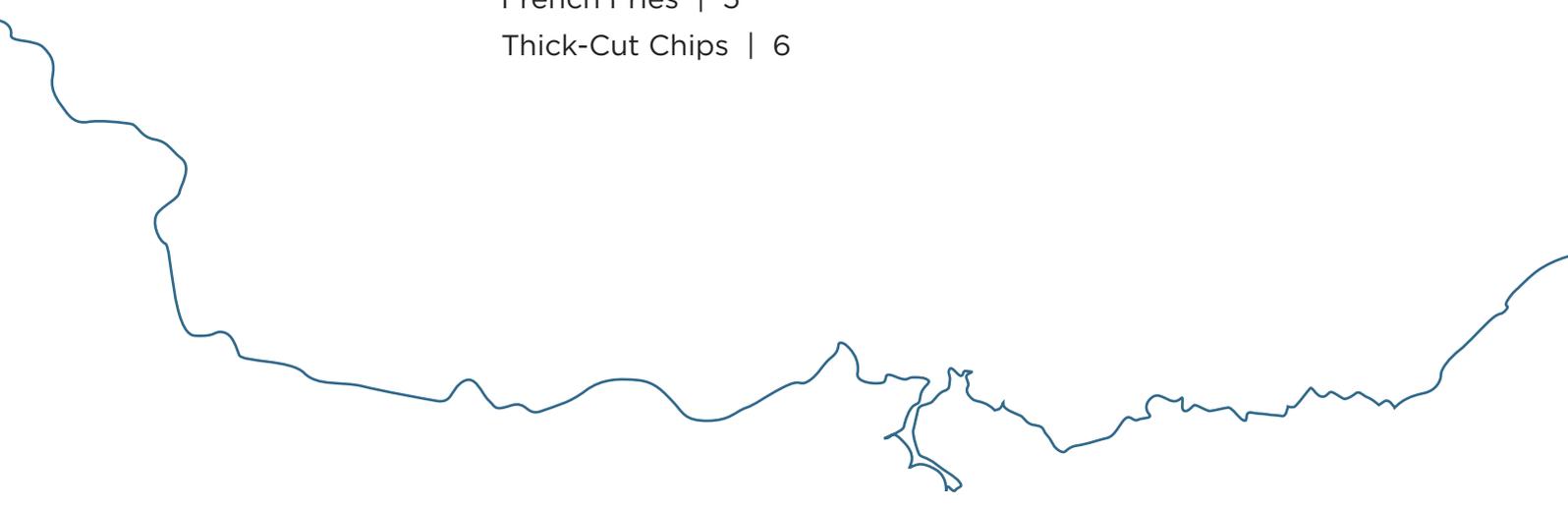
Roasted almond, lemon & olive oil

**English Asparagus with Melted Butter | 8**

**Cornish New Potatoes | 5**

**French Fries | 5**

**Thick-Cut Chips | 6**



## DESSERT

Dark Chocolate Crémeux | 12  
Coffee anglaise, clotted cream

Tarte Tatin | 12  
Vanilla ice cream, cinnamon sugar

Coffee Crème Brûlée | 12  
Chocolate & cocoa ice cream, sablé biscuit

Caramelised Fig & Cinnamon Cream Pavlova | 12  
Blackcurrant sorbet

Ice Cream and Sorbet Selection | 8  
Raspberry coulis, fresh berries

St Michaels Cheese Trolley | 14  
Selection of Westcountry cheese served with preserves,  
wafers and quince purée

Affogato | 5  
Espresso, vanilla ice cream

## DIGESTIF

Hennessey X.O | 38

Macallan Harmony Collection 2. Intense Arabica | 40

Rosemullion Single Malt | 11

Taylor's 2000 Vintage | 25

Hidalgo Pedro Ximenez | 8

Green Chartreuse | 9

Amaro Nonino/Averna | 11/8

*All servings 50ml*



# LITTLE APPETITES

Garlic Ciabatta | 3

Hummus with Crudités | 3

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Pasta | 6 | 8

Creamy pesto pasta | bolognese

Steak | 12

Minute steak with chips, vegetables

Fish & Chips | 12

Fresh white fish, chips, peas

Beef Burger | 12

Cheese, chips, seasonal salad

Moving Mountains Burger | 12

Chips, seasonal salad, cheese

Pizza Margherita | 12

Fresh mozzarella, rich tomato sauce, fragrant basil

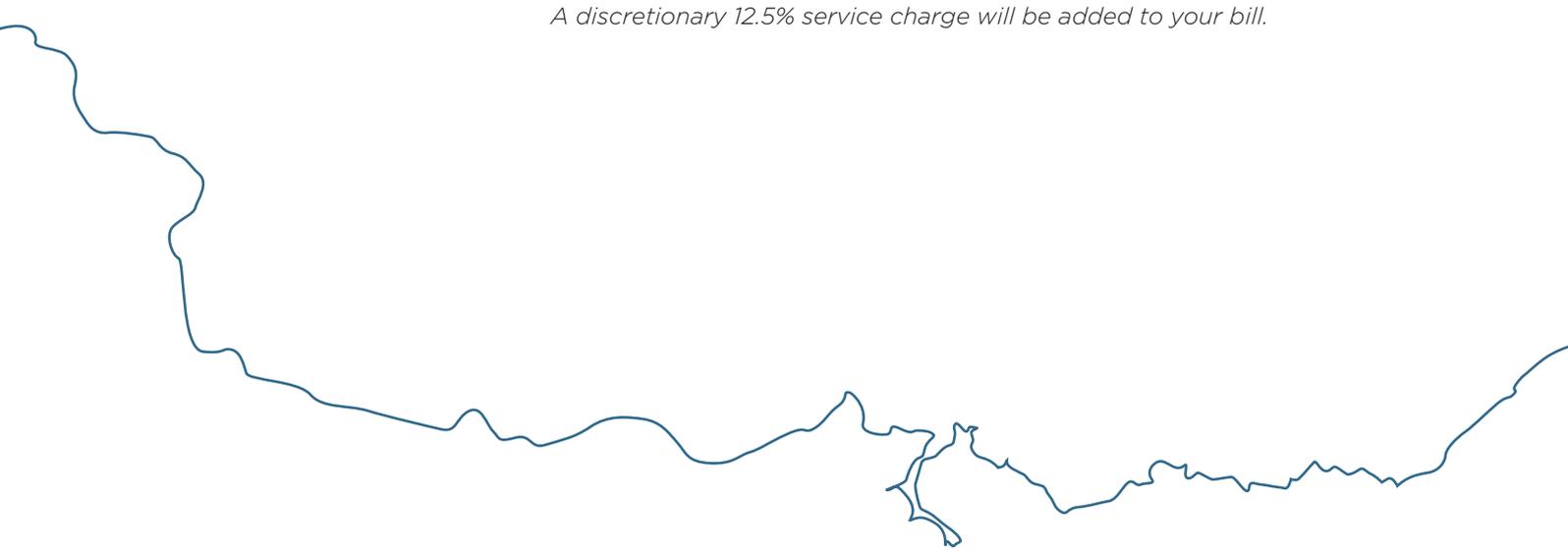
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Triple Chocolate Brownie with Vanilla Ice Cream | 6

2 Scoops of Treleavens Ice Cream or Sorbet | 5

Please ask for available flavours

*A discretionary 12.5% service charge will be added to your bill.*





Based in Padstow, the National Lobster Hatchery works with Cornwall's fishing community to keep lobster stocks level and protect this special species for future generations to come.

That's why we donate £1 for every lobster served to the Hatchery, supporting our local seafood industry as much as we can to keep our seas healthy and thriving.