



Daily 3-9pm

GRAZE

House Marinated Olives
Preserved lemon, oregano
DF GF
4

Macancini Balls
Rich tomato sauce
7

Oven Roasted
Peppers & Mini
Chorizo Sausages
DF GF
7

St Michaels fresh baked
Garlic & Rosemary Focaccia
Balsamic vinegar & extra
virgin olive oil
4.5

HEARTY BOWLS

Smoked Haddock Chowder | GFO | 14
Crusty ciabatta

Venison Bourguignonne | GF | 16
Local wild venison, smoked bacon,
silverskin onions & mushrooms in rich
red wine gravy, savoy cabbage, creamy
mashed potato

Spiced Braised Beef Brisket | GF | 18
12 hour braised in 5 spiced tomato
sauce served with creamy mashed
potato, roasted broccoli

Cornish Fish Curry | DF GF | 15
Mixture of fresh local fish served in a Goan
style sweet & sour curry with jasmine rice

Vegetable Curry | GF DF VGO | 12
Sweet potato & pak choi served in a Goan
style sweet & sour curry with jasmine rice

Pomegranate Roasted Aubergine
Festive Buddha Bowl | GF DFO | 14
Served with a vibrant selection of charred
broccoli, lemon & herb quinoa, spiced
sweet potato, seasonal slaw, hummus,
red onion marmalade, contains nuts

CLASSICS

Beer Battered Fish & Chips | DF | 17
Fresh Cornish fish fillet, light Korev batter,
crushed peas, homemade tartare sauce,
lemon wedge, triple cooked chips

Garden Kitchen Pizza
Rich tomato sauce, torn mozzarella, basil
Margherita | GFO DFO VGO | 12
Pepperoni | GFO DFO | 14

6oz Cornish Beef Burger | DFO | 15
Cornish gouda served in a Da Bara
ciabatta roll, beef tomato, baby gem,
pickled cucumber, triple cooked chips

Moving Mountains Plant Based Burger
| VGO DFO | 15
Cornish gouda served in a Da Bara
ciabatta roll, beef tomato, baby gem,
pickled cucumber, triple cooked chips

SANDWICHES

*Served on either Da Bara sourdough or wholewheat
& molasses bread, vegetable crisps*

Local Cured Ham &
Wholegrain Mustard Mayonnaise
7.5

Smoked Salmon, Herb
& Cream Cheese
12

Mature Cheddar Cheese
& Fruit Chutney
7.5

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