



Starters

Roast Gurnard & crab soup
Cucumber, chilli and coriander salsa £10.50

Mackerel escabeche
Beetroot, orange and saffron £8.50

Salad of ham hock
Pea, tarragon and pea shoots £7.50

Cornish wild mushroom bruschetta
Sourdough and rosemary cream £9.00

Imam bayildi & pomegranate tabbouleh
Tahini sauce and flatbread £7.50

Mains

Grilled Sole fillets with sautéed potatoes
Nori, ginger, pak choi, sesame and prawns £19.50

Pan fried fish with mussel & cider cream
Pomme anna, courgette and French beans £18.00

Spiced lamb shoulder & labneh
Minted new potatoes, dukkha and salsa verde £18.50

Char-grilled rump steak & triple cooked chips
Chilli broccoli and peppercorn sauce £24.00

Beetroot tart tatin with goats' cheese
Seasonal pesto and bitter leaf salad £16.00

Sides £4.00 each

Triple cooked chips / Seasonal mixed vegetables / Green leaf salad

*"All our food is freshly prepared and cooked to order.
If you have any allergies or specific dietary requirements, please inform a member of our
crew who will advise of ingredients used"*



Desserts

Kefir & caramelised white chocolate cheesecake
with blackcurrant sorbet £8.50

Passion fruit crème brûlée
with fennel shortbread £7.50

Chocolate delice and honeycomb
with lime Turkish delight £8.50

A selection of Cornish cheeses
with biscuits and accompaniments £10.00

Ice creams or sorbets
3 scoops of Cornish ice cream / sorbet £6.50

Digestives

Craigellachie 13-year single malt whisky 46%
aromas of roasted pineapple and baked apple 25ml £3.50

Taylor's Late Bottled Vintage 20%
black woodland fruit, dark cherry and plum 50ml £6.50

Courvoisier VS
Fruity and delicate taste with ripe fruit and spring flowers 25ml £6.50

Speciality coffee or tea
please ask our crew for our available selection

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