



Lunch Menu

Seasonal salads

Roasted courgette, samphire, pumpkin seed & feta £8.50

Heritage beetroot, orange & chicory with tarragon dressing £8.00

Maple & walnut roasted sweet potato, pickled peppers, spring onion & herb £8.00

Chilli & garlic charred broccoli with candied seeds, sun dried tomatoes & capers £8.50

Add char-grilled chicken £6.00

Add gin-cured wild seabass £8.00

Seafood favourites

Beer battered fresh Cornish fish with triple cooked chips
with crushed peas, tartare sauce & lemon £16.00

Spiced crispy squid & miso dip
with Asian style slaw £14.00

Local mussels, Cornish cider, garlic & shallot cream sauce
served with crusty sourdough £15.00

Sandwiches

Goats cheese, roast tomato & basil on focaccia £8.50

Cornish crab with extra virgin olive oil, pickled cucumber & dill on sourdough £11.50

Chicken, mozzarella, sun dried tomato & pesto on sunflower seeded bread £9.50

Sharing platters

*Grilled artichokes, pickled peppers, local cheese
with hummus, sun dried tomatoes, olives, dressed leaves & artisan bread* £14.00

*Selection of cured meats, local cheese and hummus
with dried tomatoes, olives, dressed leaves & artisan bread* £16.00

Dressed Cornish crab, gin-cured wild seabass and mackerel escabeche
with pickled cucumber dressed leaves, saffron aioli,
heritage tomatoes & sourdough croutes £19.00

"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"