STARTERS

Seared Scallops (GF)

served with Roasted Chorizo & Sweet Pea Purée. £14

Pan-Fried Pork Belly Fingers (GF)

served with Apple Purée, Pea Shoots & Jus £11

Caramelised Red Onion Tart (GF | V | VGo)

served with Cornish Brie & Wild Rocket £10

Coconut Curried Mussels (GFo) with Crusty Bread

£12

Thai Style Beef (GF)

served with Ginger, Soy & Toasted Sesame Seed Salad

MAINS

Fillet Steak (GF)

served with Handcut Triple Cooked Chips. Roasted Cherry Vine Tomatoes, Portobello Mushroom & Caramelised Red Onion £34

Add a Sauce for £3.95 extra Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter

Rump of Lamb (GF)

served with Basil Pesto Mashed Potatoes. **Baby Carrots** & Wilted Spinach in Rich Lamb Jus £30

Pan Roasted Hake Fillet (GF)

served with Crushed New Potatoes. Fine Beans, Wilted Spinach & Lemon & Caper Butter £26

Trio of Pork (GF)

Slow Roasted Crispy Pork Belly, Pork Tenderloin, Braised Cheek served with Chorizo Dauphinoise Potatoes, Cavolo-Nero & Red Wine Jus

£29

Wild Mushroom, Spinach & Blue Cheese Tagliatelle (GF | V | VGo)

served with Toasted Walnuts & Wild Rocket

£18

50 Fish Stew (GF)

Mussels, Scallops, King Prawns & Hake with Baby Potatoes, Fine Beans & Spinach in a Rich Tomato Bouillabaisse with Crustv Bread £32

SIDES

Hand-Cut Chips (GF)

£6

Seasonal Green Vegetables (GF) with Minted Butter £4.50

Herb-Buttered New Potatoes (GF) £4.50

DESSERTS

Warm Chocolate Brownie (GF | V | VGo) served with Vanilla Ice Cream. Chocolate Sauce & White Chocolate Ganache

£12

Limoncello Cheesecake served with Raspberry Coulis & Blood Orange Sorbet £12

Rhubarb & Apple Crumble (GF | VGo) served with Crème Anglaise £12

Local Cheeseboard (GF)

served with Apple, Grapes, Celery, Chutney & Water Biscuits £16

Trio of Desserts A Tasting of All 3 Desserts

If you have any dietary requirements or allergies, please inform your server when ordering; thank you. V - Vegetarian VG - Vegan VGo - Vegan Option Available GF - Gluten-Free GFo - Gluten-Free Option Available