

STARTERS

- Chef's soup** _____ £6
made daily, rustic bread, Cornish butter
- Chicken liver pate** _____ £7
dressed leaves, red onion compote, crostini
- Cornish crab cakes** _____ £8
caper & lemon dressing
- Antipasti board** _____ £7
cured meats, rustic bread, hummus & Cornish olives
- Grilled Cornish mackerel** _____ £7
beetroot & caper salsa, horseradish mayo
- Whole baked camembert** _____ £8
infused with rosemary & garlic, ale chutney
and served with rustic bread

SIDES

- Fries _____ £3
- Onion rings _____ £3
- Coleslaw _____ £2
- Side salad _____ £3
- Peppercorn sauce _____ £3
- Buttered vegetables _____ £3

DESSERTS

- Vanilla panna cotta** _____ £7
ginger syrup, ginger crumb
- Crème brûlée** _____ £6
orange & mascarpone, home-made shortbread
- Lemon tart** _____ £6
raspberry compote, Cornish clotted cream
- Cornish cheese board** _____ £8
Tribute chutney, grapes, celery, crackers
- Fresh fruit salad** _____ £5
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- Callestick farm ice cream** _____ £6

MAINS

- Thai green noodles** _____ £12
wok-fried vegetables
- Add salmon, chicken or halloumi, £5
- Half roasted chicken** _____ £14
fries, home-made BBQ sauce & slaw
- Wild mushroom risotto** _____ £13
truffle oil
- Crispy pork belly** _____ £15
fondant potato, celeriac purée, roasted root vegetables, sage & onion
bon bon served with a thyme sauce
- Fish & chips** _____ £14
Cornish ale battered fillet of haddock, mushy peas, chunky chips,
tartar sauce
- 8oz sirloin steak*** _____ £22
mushroom & spinach fricassee, slow roasted vine cherry tomatoes
& chunky chips
- Niçoise salad** _____ £9
green beans, boiled egg, new potatoes, red onion, olives, baby gem lettuce
- Add chicken or halloumi, £5
- Add tuna steak, £7
- Pan-fried gnocchi** _____ £14
roasted squash, goat cheese & spinach
- Grilled whole plaice** _____ £16
new potatoes, sautéed spinach, served with a caper & dill butter
- Esplanade burger of the day** _____ £13
served in a seeded bun, baby gem, beef tomato, gherkin & fries