

# MAIN MENU

## SMALL BITES

### SPICY HUMMUS (v)

pitta bread  
£3.50

### HONEY & MUSTARD PORK SAUSAGES

£3.50

### CAJUN DUSTED SQUID

lemon & garlic aioli  
£3.50

### RUSTIC BREADS (v)

olive oil, balsamic & roasted garlic  
£3.50

### MARINATED OLIVES (v)

£3.50

### BBQ SPICED CHICKEN WINGS

£3.50

### CORNISH ALE MINI FISH BITES

tartar sauce  
£3.50

### DUCK SCOTCH EGG

pickle  
£3.50

### CRISPY HALLOUMI (v)

lime & coriander dip  
£3.50

## STARTERS

### CHEF'S SOUP OF THE DAY

rustic bread  
£5.00

### HOT CURED SCOTTISH SALMON FILLET

horseradish cream, pickled fennel & onion,  
watercress oil, fennel seeds  
£8.00

### SHAKSHOUKA

spicy tomato and courgette sauce,  
duck egg, herb & garlic olive oil, sourdough  
£7.00

### CHICKEN LIVER PATE

fruits chutney salad, toasted brioche  
£6.00

### CRISPY HALLOUMI (v)

spicy couscous salad, watermelon,  
lime & coriander dressing  
£7.00

### HERITAGE TOMATO (v)

avocado, mozzarella, rocket,  
pesto dressing  
£6.00

### CREAMY WHITE WINE MUSHROOMS (v)

sourdough, white truffle drizzle,  
fresh parmesan shaving  
£6.00

### CORNISH CRAB

pink grapefruit, pomegranate,  
watercress, avocado, lemon & chilli mayo  
£9.00

## MAINS

### CORNFED CHICKEN SUPREME

smoked bacon & sage rosti, girolle  
mushrooms, heritage carrot, port reduction  
£14.00

### LAMB RUMP

dauphinoise potatoes, baby turnip  
& carrot, ratatouille, rosemary jus  
£16.00

### BEEF BLADE

honey glazed root vegetables,  
horseradish mash, saute mushrooms, gravy  
£14.00

### CORNISH MUSSELS

tomato & chorizo sauce, fresh herbs, fries, bread  
£13.00

### SEA BASS FILLET

crushed ratte potatoes, olives,  
wilted spinach, vierge sauce  
£14.00

### HONEY & BALSAMIC GLAZED GRESSINGHAM DUCK BREAST

butternut squash, roasted figs,  
thyme fondant potato, madeira jus  
£17.00

### BEETROOT RISOTTO

chive, pumpkin seeds,  
goats cheese, tarragon essence  
£12.00

## FROM THE GRILL

### STEAKS

All our steaks are served with cornish ale  
battered onion rings, tomato, mushroom  
and one side of your choice.

#### 8oz RUMP STEAK

£17.00

#### 8oz RIB-EYE

£21.00

#### CAJUN SPICED CHICKEN FILLET

£12.00

#### 10oz GAMMON

£13.00

#### BBQ GLAZED BIG DANDY BEEF RIBS

£18.00

### OUR BURGERS

#### HERTFORDSHIRE 8oz BEEF BURGER

grilled mushroom, smoked bacon,  
melted cheddar, gherkin, chilli mayo,  
fries, spicy coleslaw  
£13.00

#### CAJUN MARINATED CHICKEN BURGER

melted cheddar, chive soured cream,  
fries, spicy coleslaw  
£12.00

#### GRILLED HALLOUMI

spicy ratatouille, crispy onion rings,  
sauté flat mushroom, fries, spicy coleslaw  
£12.00

## GRILL SAUCES

PEPPERCORN • BLUE CHEESE • CHIMICHURRI • RED WINE JUS  
£2.00

## PASTA, PIZZA, SALAD

### PIZZA MARGARITA (v)

rich tomato sauce, mozzarella, fresh herbs  
£10.00

#### EXTRA TOPPINGS:

Cajun chicken, smoked bacon, goats cheese,  
roasted mediterranean vegetables, chorizo,  
mushrooms, red onion, grilled peppers  
(£3.50 for 3 Toppings)

### GRILLED VEGETABLES OPEN LASAGNE (v)

garlic bread, house salad  
£10.00

### SEAFOOD BROTH TAGLIATELLE PASTA

prawns, crab meat, tomato,  
spinach, coriander, lemon grass, chilli  
£13.00

### WINTER SUPERFOOD SALAD

spinach, roasted squash, toasted walnuts,  
couscous, avocado, pomegranate, crumbled  
goats cheese, poached duck egg  
£11.00

### CRISPY SOFT SHELL CRAB

mooli, cucumber, rocket, heritage tomato,  
toasted sesame seeds, chilli flakes, lemon dressing  
£13.00

## OUR CLASSICS

### HALF ROASTED LEMON & THYME CHICKEN

aioli fries, house salad, gravy  
£15.00

### LAMB LIVER & BACON

bubble & squeak, sauté curly kale, peas  
£11.00

### CORNISH ALE BATTERED HADDOCK

hand cut chips, tartar sauce, mushy peas  
£13.00

### CHEFS PIE OF THE DAY

creamy mash potato, saute vegetables  
£12.00

## SIDES

#### SHOESTRING FRIES

£3.50

#### HAND CUT CHIPS

£3.50

#### WINTER GREENS

£3.50

#### HOUSE SALAD

£3.50

#### BEER BATTERED

ONION RINGS

£3.50

#### ROCKET PARMESAN SALAD, BALSAMIC

DRESSING

£3.50

#### TRUFFLE MASH

POTATO

£3.50

**ALLERGIES AND INTOLERANCES:** If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. We use fresh sustainable fish which may contain small bones. All allergens correct at time of printing.