



LUNCH

SNACKS

- Focaccia, rosemary butter £5.00 v
- Whipped smoked cod's roe, padrón peppers £10.00
- Porthilly oyster, mignonette, lemon £5.00
- Cornish blue cheese croquettes, homemade pickles £5.00 v

SMALLER PLATES

- Cornish monkfish taco, fennel slaw, pickled chilli, jalapeño mayonnaise, lime £10.00
- Potted prawns, bread rolls, lemon £16.00
- The Nare crab sandwich, summer salad £24.00
- Tempura courgette flowers, ricotta cheese, romesco sauce £13.00 v
- Cornish seafood chowder £18.00

LARGE PLATES

- St Austell Bay mussels, Cornish cider & sage sauce, warm bread rolls £20.00
- Tribute beer battered cod fillet, hand cut chips, mushy peas, tartare sauce £24.00
- Charred nectarine salad, whipped goat's curd, popped quinoa, broad beans, elderflower dressing £15.00 v
- Isle of Wight heirloom tomatoes, frisée, smoked almonds, fresh basil, toasted sourdough £15.00 v
- Add chicken +£9.00*
- Cornish crab & prawn burger, Thermidor mayonnaise, French fries £28.00
- Local bavette steak, French fries, green salad, peppercorn sauce £25.00

SIDES

- Charred broccoli, lemon & hazelnuts £6.00 v
- Buttery Cornish new potatoes £6.00 v
- Spring garden salad £5.00 v
- Proper chips £6.00 v
- French fries £5.00 v

V - Vegetarian (can be adapted for a vegan diet on request)

If you have any allergies or dietary requirements, please let a member of our team know. We will be happy to help.