



LUNCH

SNACKS

- Focaccia, dulce seaweed butter *£5.00 v*
- Smoked fish scotch egg, Cornish crab ketchup *£10.00*
- Cumin Cornish Gouda cheese straws *£5.00 v*
- Whipped smoked cod's roe, padrón peppers *£5.00*
- Porthilly oyster, mignonette, lemon *£5.00*
- Cornish blue cheese & wild garlic croquettes, homemade pickles *£5.00 v*
- Sausage & apple rolls, wholegrain mustard aioli *£8.00*

SMALLER PLATES

- Cornish monkfish taco, fennel slaw, pickled chilli, jalapeño mayonnaise, lime *£10.00*
- Chargrilled Falmouth Bay squid, caper emulsion, fennel, preserved lemon *£14.00*
- Wye Valley asparagus, brown butter, hazelnuts, mustard leaves *£13.50 v*
- Cornish crab & cheese toastie, seaweed mayonnaise *£18.00*
- “Half pint” of prawns, aioli, buttered bread *£16.00*
- Cornish seafood chowder *£18.00*
- Homemade soft cheese, pistachio, blood orange, kohlrabi *£12.00 v*

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*
- Fourburrow Fiesta & broad bean salad, Cornish new potatoes, rhubarb dressing *£15.00 v*
- Cornish crab & prawn burger, thermidor mayonnaise, French fries *£28.00*
- Local bavette steak, French fries, green salad, peppercorn sauce *£25.00*
- Cornish lamb cutlets, salsa verde, roast Cornish new potatoes *£30.00*
- Ricotta tortellini, Wye Valley asparagus, peas, broad beans *£18.00 v*

SIDES

- Charred broccoli, lemon & hazelnuts *£6.00 v*
- Buttery Cornish new potatoes *£6.00 v*
- Spring garden salad *£5.00 v*
- Creamed leek & walnuts *£6.00 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.