



LUNCH

Autumn 2026

SMALL PLATES

Cornish crab cake, celeriac remoulade, cider-pickled apple £15.00

Red wine-poached pear, Cornish blue cheese, toasted walnuts, radicchio, chicory £12.00 v

Smoked mackerel & potato salad, salt-baked beetroot, horseradish £14.00

Sautéed wild mushrooms, Cornish rarebit, toasted sourdough, poached egg £13.00 v

Venison carpaccio, pickled & fresh blackberries, Rachel cheese, watercress,
juniper & blackberry dressing £16.00

LARGE PLATES

Cornish bouillabaisse, homemade bread rolls £25.00

The Quarterdeck fish pie, spigarello £25.00

Bavette steak, autumn salad leaves, French fries, peppercorn sauce £25.00

Beer-battered fish and chips, mushy peas, tartare sauce £25.00

Crown Prince squash risotto, Spenwood, truffle and toasted nut crumble, crispy sage £24.00 v

Chargrilled hispi cabbage, king oyster mushrooms, smoked mashed potato, toasted walnut & sourdough crumb, Cornish
cider apple jus £24.00 v

Whole Cornish lobster, grilled, cold or thermidor, served with autumn salad leaves and French fries £95.00

SIDES

Roasted butternut squash, sage butter £6.00 v

Sautéed spigarello, lemon dressing £5.00 v

Buttered Cornish new potatoes £5.00 v

Proper chips £5.00 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.