



## LUNCH MENU

### 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 oysters, mignonette, lemon £5.00
- Cornish blue cheese & wild garlic croquettes, homemade pickles £5.00 v
- Sausage & apple roll, wholegrain mustard aioli £8.00

### SMALLER PLATES

- Cornish monkfish taco, fennel slaw, pickled chilli, jalapeño mayonnaise, lime £20.00
- Chargrilled Falmouth Bay squid, caper emulsion, fennel, preserved lemon £14.00
- Wye Valley asparagus, brown butter, hazelnut, 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, pea, broad beans £18.00 v

### SIDES

- Charred broccoli, lemon & hazelnut £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.*