



STARTERS

PAN FRIED KING PRAWNS, fennel, sauce vierge and lettuce (gf)	£9.50
ASPARAGUS, pea and lettuce dressing, Driftwood goats cheese and wild garlic (gf)(v)	£8.25
SOUP DE JOUR Sour dough bread (v)	£6.95
STEAMED WEST COUNTRY MUSSELS, Coconut, Peanut and Butternut Squash (gf)	£8.50 or as a Main £17.00
HAM HOCK pickled cauliflower, cucumber, parsley aioli (gf)	£7.25
OAK SMOKED SALMON, Salsa Verde dressing, crispy capers, shallot and radish (gf)	£9.95

MAIN DISHES

GRILLED STEAKS Café de Paris butter, broccoli, French fries (gf)	
BAVETTE -	£18.95
SIRLOIN -	£24.50
ROAST BREAST OF DUCK steamed Bok Choi, spiced plum puree, king oyster mushroom (gf)	£18.95
FILO PASTRY, wild mushrooms, leeks and chestnuts, new potatoes and herb crumb (v)	£14.50
PAN-FRIED FILLET OF SALMON, Teriyaki and balsamic reduction, pickled shimji mushrooms, seaweed, cabbage and sesame	£18.75
CORNISH BEER BATTERED FISH, mushy peas, chips	£14.95
COTE DE BOEUF mushrooms, tomato, chunky chips and Béarnaise sauce (gf) (For Two to Share) (limited availability to guarantee 24 hour notice required)	£48.00
PAN-FRIED MAIZE FED CHICKEN BREAST, streaky bacon, hazelnuts , confit of shallot, spinach and coconut sauce. (gf)	£17.50

[GF] – Gluten free [V] – Vegetarian (P) Pasteurised

Dear valued customer please be advised that any of our products may contain allergens including peanuts



DESSERTS

SALT CARAMEL TART, Blood Orange, Ginger Biscuit Crumb and Coffee Ice Cream (v)	£7.25
DARK CHOCOLATE CAKE, Hazelnut mascarpone, Burnt Orange syrup, Marmalade ice cream (v)	£7.25
VANILLA CREAM, Rhubarb, Shortbread and Apple Ice cream (v)	£7.25
ICE CREAM & SORBET SELECTION with Florentine (v)	£5.50
(Please ask for today's selection 3 scoops).	
TEA OR COFFEE WITH DARK CHOCOLATE TRUFFLES	£4.50

TO FINISH

West country cheeses pickled sweet grapes, sourdough baguette
3 cheese selection £7.00, 4 cheese selection £8.50, 5 cheese selection £10.00

Helford Blue – full fat, pasteurised soft blue cheese made at Treveador farm on the lizard. (P) (V)

Keens Cheddar – an unpasteurised cheddar which has been made at the Moorhayes farm, Wincanton since 1899. (P) (V)

ST Endellion Brie – double cream is added to the milk before the cultures are added. Made at the Trevarrian Creamery. (P) (V)

Driftwood Goats cheese – made by white lake, artisan cheese producer based in Pylle Somerset. Coated in ash with distinctive lemon flavours (P) (V)

Goddess – A semi hard washed curd cheese made from Guernsey cows milk and washed in somerset cider brandy (P) (V)

EARLY BIRD OFFER

DINE BETWEEN 6PM AND 6-45PM AND RECEIVE 15% OFF YOUR FOOD BILL.

SIDE DISHES

Baguette, olive oil and Balsamic vinegar	£3.50	Mixed leaves salad	£3.00
Mixed Breads	£2.50	Tenderstem broccoli	£4.50
Smoked Almonds	£3.50	Steamed courgettes	£3.75
Olives	£3.50	French fries	£3.00
New Potatoes	£3.00		



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