

ASK YOUR SERVER FOR OUR SEASONAL SPECIALS

NIBBLES

Additional cost for inclusive diners

HOUSE BREADS (DF*) salted butter	£6
KING OLIVES (NGCI/DF)	£5

STARTERS

RED WINE GLAZE CHORIZO (DF) Garlic aioli, hot honey focaccia	£10
CRISPY CHICKEN TACO (DF) Pineapple salsa, coriander & pickled red onion slaw	£10
THAI CRAB CAKES (DF) Beetroot & apple salsa, orange & caper dressing	£11
CRISPY PORK CROQUETTE (DF) Crackling, apple & celeriac salad, lemon dressing	£10
SOUP OF THE DAY (DF*/NGCI*/VG*) Bread roll, Cornish butter	£8.50
PRESSED MAPLE SMOKED HAM HOCK (DF/NGCI) Compressed cucumber, celeriac remoulade, apple gel	£9.50
WHIPPED VEGAN CHEESE MOUSSE (VG/DF/NGCI) Salt baked beetroot, candied hazelnuts, pickled red onion, beetroot tuile	£9
GIN CURED SALMON (NGCI) Tonic & watercress gel, compressed cucumber, fennel slaw	£11

SIDES

Additional cost for inclusive diners

GARLIC BREAD (DF/VG)	£6
ROCKET & PARMESAN SALAD (NGCI/VG)	£5
ONION RINGS (DF)	£6
FRIES (DF/NGCI)	£5
CHILLI & GARLIC TENDERSTEM (NGCI /VG)	£5.50

MAINS

NDUJA & MUSSEL SPAGHETTI (NGCI*) Dill butter, baby spinach, coriander salad, spiced cream sauce	£18
SLOW COOKED BEEF SHIN (NGCI) Truffle mash, glazed carrot, kale, red wine jus	£26
8OZ RUMP STEAK (DF*/NGCI) Pepper sauce, chunky chips, confit tomatoes, rocket salad <i>(£6pp supplement for inclusive diners)</i>	£31
BUTTERNUT & TRUFFLE ORZO PASTA (VG) Cavolo Nero, vegan cheese	£19
MANGO & LIME HALLOUMI SALAD (V) Watercress, pickled red onion, pomegranate, couscous	£17
PEARL BARLEY RISOTTO (DF/VG) Butternut squash, rose water, glazed carrots, basil oil, watercress	£18
PORK FILLET (DF/NGCI) Crispy prosciutto, chorizo cassoulet, pickled apple & chive slaw, celeriac purée	£22
CHICKEN SUPREME Sweetcorn purée, gnocchi, charred sweetcorn, micro coriander	£22
PAN FRIED SEA BASS (DF) Red pepper orzo, fennel slaw, lemon dressing	£23
BEER BATTERED HAKE* (DF) Tartare sauce, crushed chilli peas, triple cooked chips	£20
CORNISH BEEF BURGER (DF*/NGCI*) Chorizo jam, gem lettuce, pickled red onions, beef tomato, smoked cheese, fries	£19

DESSERTS

LEMON & PISTACHIO SEMIFREDDO (NGCI/V) Lime gel, lemon meringue, mint	£9
CHOCOLATE BROWNIE (NGCI*/VG*) Orange & hazelnut dust, blood orange sorbet	£9
BRAMLEY APPLE PIE (V) Vanilla custard	£9
BAKEWELL TART (V) Cherry compote, cherry ice cream	£8
BANOFFEE STICKY TOFFEE PUDDING (V) Praline, banana ice cream, salted caramel, gingerbread	£9.50
ICE CREAM AND SORBET SELECTION One Scoop - £3.5 Two Scoops - £5 Three Scoops - £6.5	

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross-contamination throughout the kitchen. Some dishes may contain or come into contact with allergens, including nuts. We try to source as much produce as possible from the local area.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available



*We are proud to be supporting The Wave Project, a charity providing mental health services to children and young people through their NHS-prescribed Surf Therapy courses.