



For The Table

Whole Baked Camembert

Chutney - Olive Oil Focaccia

£12

Toasted Olive Oil Focaccia & Cornish Olives

£8

Starters

Cornish Cheddar Cheese Soufflé

Chive Beurre Blanc

£8 (V)

Truffle Croquettes

Basil Aioli - Pickled Onion Rings

£7 (V)

Flatbread

Blood Orange - Ricotta - Walnuts - Radish

£8 (VGA)

Scallops

Trio of Celeriac - Granny Smith Vinaigrette

£9 (GF)

Pulled Duck Leg

Pea and Parmesan Risotto - Balsamic Pearls - Pangrattato

£9

Harissa Roasted Cauliflower

Pistachio Pesto - Lollo Rosso

£7 (VE, GF)

Please let us know of any allergies prior to ordering
GF- Gluten Free GFA- Gluten Free Available V- Vegetarian VE-Vegan
VGA- Vegan Available



Mains

Beef Tenderloin

Celeriac Fondant - Bordelaise - Spiced Red Cabbage - Truffle Croquette
£24

Indian Spiced Marinated Lamb Loin

Potato Terrine - Fried Corn - Braised Baby Gem - Squash & Nutmeg Emulsion
£24 (GF)

TD Stack

*Double Angus Beef Patties- Gruyere - Beer Fried Onions - Double Bacon -
Burger Sauce with Fries*
£18 (GFA)

Herb Crusted Pollack

Smoked Butter Mussels - Saffron Chowder
£22 (GF)

Leek Crumble

Confit Tomato Chutney - Braised Roscoff
£18

Jackfruit, Craft Ale and Black Pepper Pie

Caramelised Onion Mash - Confit Tomato Chutney
£16

Something on the side

House Fries (V, VE, GF) £4

Cheesy Fries (V, GF) £4.50

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