

Desserts

Sticky Toffee Pudding Candied Walnuts, Toffee Sauce, Cornish Clotted Cream	£9.50
A Selection of Four British Cheeses Crackers, Chutney, Grapes <i>(£6 supplement)</i>	£13.50
Selection of Ice Creams & Sorbets Vanilla, Chocolate, Honeycomb	£9.00

Daily Changing Desserts

Hot Chocolate Fondant
Hazelnut Praline, Coffee Ice Cream

Vanilla Pannacotta
Rhubarb, Basil, Shortbread, Honeycomb

Glazed Lemon Tart
Poached Blackberries, Blackberry Sorbet



Food Allergies

If you have a food allergy or a special dietary requirement, please let a member of our staff know before placing your order. Our kitchen is a multi-use kitchen and although great care is taken when handling food, we cannot guarantee a completely allergen free environment.
For more information, please feel free to speak to a member of staff.

Starters

Celeriac & Apple Soup Apple, Chive & Walnut Dressing, House Sourdough	£8.95
Cornish Fish Soup Garlic Croutes, Rouille	£11.50
Atlantic Prawn & Cornish Crab Cocktail Baby Gem, Marie Rose, Avocado, Pickled Cucumber, Lemon	£13.95
St Austell Bay Mussels Cider, Leek & Saffron Cream, Whipped Butter, House Sourdough	£9.95
Chicken Liver Parfait Soused Vegetables, Rye Toast	£10.50
Hogs Pudding Scotch Egg Homemade Brown Sauce	£10.50
Creamy St Georges Mushrooms on Toast Spinach, Garlic, Parsley, Parmesan, Sourdough	£9.95
Cornish Rarebit Tribute Davidstow Cheddar Mustard, Poached Hens Egg, Watercress Shallot & Apple Salad	£9.50

Daily Changing Starters

Pan Roast Hake Loin Cornish Squid & Chorizo Ragu, Parsley Oil, Rouille, Roast Kale £11.50
Duo Of Cready Carver Duck Vanilla Potato Puree, Carrot, Braised Red Cabbage, Port Jus £12.95
Sage Gnocchi Crown Prince Squash, Helford Blue, Pine Nut & Sage Butter £10.95

Main Course

St Austell Bay Mussels Cider, Leek & Saffron Cream, Fries, Whipped Butter, House Sourdough	£20.95
Tribute Battered Cornish Haddock Fries, Pea Puree, Tartar Sauce, Lemon	£21.95
Tomato & Rosemary Braised Lamb Shank Mash Potato, Broccoli, Kale, Black Olive Crumb, Crispy Capers	£28.95
Cornish Yarg & Leek Vegetarian Sausages Mustard Mash, Seasonal Greens, Tarragon & Shallot Ketchup	£17.50
Jerusalem Artichoke Risotto Hazelnut & Truffle Dressing, Parmesan, Rocket	£17.50
Whole Grilled Flat Fish Meuniere Buttered New Potatoes, Seasonal Vegetables (£15 Supplement)	
Fillet Mignon Potato & Thyme Rosti, Buttered Savoy, Caramelized Onions, Wild Mushrooms, Green Peppercorn Sauce (£15 Supplement) (Add Foie Gras £7)	£38.95

Daily Changing Mains

Surf & Turf Pan Fried Cod Loin, Oxtail & Alsace Bacon Fritter, Jerusalem Artichoke, Kale, Wild Mushrooms, Red Wine Jus £28.95
Roast Pork Tenderloin Potato Terrine, Artichoke, Kale, Wild Mushrooms, Red Wine Jus £26.95
Beetroot & Aged Balsamic Tart Tatin Driftwood Goats Cheese, Rocket, Apple & Walnut Salad £18.95

Sides

Fries

House Salad

Bread & Olives

Seasonal Vegetables

Cornish New Potatoes

(£5 Supplement)