



Starters

New season asparagus; chargrilled, parfait &
broth
£7.25

Thai style Cornish shellfish
£7.95

Wild boar, organic black pig & spiced pear
terrine with fig & pecan chutney & spinach
sour dough
£6.50

Home smoked Tintagel duck breast & beef
pastrami antipasti
£6.25

Local mackerel, mulligatawny soup,
charmoula dressing
£6.75

Main courses

Cornfed chicken trio, roasted, poached &
confit
£15.25

Line caught cod trio, salted, smoked & pan
seared
£15.50

Cornish spring lamb rump & root pie with
young vegetables
£16.75

Rock samphire & cockle rosti, scallops,
black pudding & duck egg
£17.25

Dahl filled baby aubergine, spiced curry cake
with korma & masala
£12.95

Side orders

Cornish roasted balsamic new potatoes

Mixed leaf & sun blush tomato salad

Rocket & parmesan salad

Roasted Mediterranean vegetables

£2.75 each

Desserts

Cornish rhubarb mille feuille, orchid &
jasmine ice cream, thyme syrup
£6.95

Wonkas chocolate pave & iced mint with
cured cherry garibaldi
£7.50

Selection of Cornish cheeses
£6.95

Maple & pistachio crème brulee with
gingerbread & lavender
£5.95

Macerated strawberry summer pudding with
balsamic ice-cream & cracked pepper brittle
£6.50