

## Starters

### Homemade soup of the day (VE) £5.50

Fresh homemade bread

### Smoked salmon gruyere tart £8.75

Salmon caviar, cucumber salsa, lemon and dill mayonnaise

### Fresh Porthilly mussels (GF) £7.50

Garlic, lemon, parsley, white wine, cream, homemade bread

### Deli farm charcuterie platter £7

(Venison bresaola, chorizo, garlic salami, black olive, coppa ham), pickled beetroots, crostini, parsley mayonnaise

## Mains

### Beer battered haddock £14.50

Seasoned chips, peas, dressed salad, lemon, homemade tartar sauce

### Fresh Cornish fillet of hake £16.75 (GF)

Roasted red pepper and crab crushed new potatoes, prawn, lemon parsley sauce, tender stem broccoli

### Baked rosemary polenta cake £12.75 (VE) (GF)

Spiced veloute, spring baby vegetables, crispy kale

### Cornish fillet steak £23.75

Beef cheek hash, spring baby vegetables, potato fondant, port jus, sweet potato crisps

### Chickpeas and red lentil chowder £11.95 (V) (GF)

Lightly spiced curry sauce, pinenuts, cranberry, pumpkin seeds, yogurt

### Grilled pork chop on the bone £15.50 (GF)

Crisp prosciutto ham, sautéed new potatoes, green beans, lemon, parsley, pinenuts, raisins, sweet potato purée

## Sides

Chips **£3**

Mixed leaf salad **£2.50**

Seasonal vegetables **£3.50**

Cornish new potatoes **£2.50**



Some of our foods may contain allergens. Please ask a member of our staff and they will be happy to assist you.  
(EU Consumer Reg No: 1169/2011)