

Plant, Fish & Grill.

Bottled Filtered Water **1**
Still/Sparkling

Savoury

Sweet

NIBBLES

6

House Olives*

Bakery Sourdough & Focaccia, Cold Pressed Cornish Rapeseed Oil & Cider Vinegar Reduction*

Wild Garlic & White Bean Hummus With Spring Onion & Hazelnut Pesto, Chargrilled Focaccia*

PECKISH

Spiced Carrot & Red Lentil Soup With Coconut, Tamarind & Chilli Oil, House Bread* **12**

Sticky Bourbon BBQ Wings With Sesame Seeds & Aioli **14**

Chargrilled Local Sea Bream, Rhubarb & Pickled Fennel **14**

Baked Cornish Curds & Croust, Camembert To Share, Garlic & Rosemary With Fresh Bakery Sourdough, Cornichons, Olives & Red Onion Chutney **26**

**Looking For Something Light?
Take A Look At Our Small Salads**

SALADS

Carrot, Lemon, Roasted Tomato & Barley Salad With Caraway, Green Olives & Red Onion* 10/16

Caesar Salad, Shredded Cos Lettuce, Anchovies, Pangrattato, Parmesan & Crispy Pancetta 10/16

Minted Peas, Broad Beans & Asparagus With Burrata, Bulgar Wheat & Gremolata* 12/18

**Add Grilled Halloumi,
Chicken Breast Or Sea Bream 4/8**

EXTRA SAUCES

1

Aioli
Bourbon BBQ Sauce
Mint Yoghurt
Smokey Hot Sauce Mayonnaise
Tartare Sauce

PLANT

Curried Lentils With Black Garlic Emulsion, Scorched Cauliflower, Braised Leeks & Green Chutney* 22

Rigatoni Pasta With Peas, Broad Beans, Asparagus, Mascarpone & Parmesan* 22

Wild Garlic & Spinach Risotto With Courgette, Goats Cheese, Chilli Oil & Pangrattato Crumb * 24

WOLFISH

Roasted Chicken Leg With Mojo Rojo, Chilli, Blackened Lemon, & Israeli Couscous 24

Moroccan Lamb Tagine With Cucumber & Tomato Salad, Coriander, Chargrilled Flatbread & Mint Yoghurt 26

Treacle & Mustard Glazed Ham Hock, Skin On Fries, Fried St Ewe Egg & Cornish Larder Apple & St Ives Cider Chutney 24

FISH

Cornish Fish Pie With Smoked Haddock & Shellfish, Boiled Egg, Mashed Potato, Godminster Cheddar & Garden Peas 26

Whole Plaice With Burnt Spring Onion Butter, Courgette, Parsley, Green Chilli & Lemon 24

Beer Battered Cornish Haddock, Lemon Sole & Monkfish With Triple Cooked Chips, House Tartar Sauce & Crushed Minted Peas 26

Add A Glass Of Champagne 15

GRILL

Philip Warren Beef Patties, Served On A Toasted Bakery Bun With Monterey Jack Cheese, Streaky Bacon & Cornish Larder Smokey Hot Sauce Mayonnaise, Fries & House Slaw 24

10oz Philip Warren Moorland Rump Steak With Garlic Butter Skin On Fries, On The Vine Tomatoes & Field Mushroom **(£10 DBB Supplement)** 35

**Add Peppercorn Sauce 3
Add Parmesan To Your Fries 2**

TOASTIES

15

All Served With Mixed Leaf Salad From The Farm

Croque Monsieur Toastie, Cornish Ham Hock, Smoked Cheddar Bechamel & Gruyere On Sourdough

Mojo Rojo, Roasted Red Pepper, Spring Onion, Hazelnut Pesto & Spinach Sourdough Toastie*

Cornish Brie, Apple, Cranberry Sauce, Caramelised Onion & Mozzarella Sourdough Toastie

**Add Skin On Fries 3
Add Triple Cooked Chips 3
Add Parmesan 2**

BIT ON THE SIDE

6

Greens From The Farm, Cavolo Nero, Rainbow Chard, Tenderstem Broccoli & Fine Beans In Confit Garlic & Preserved Lemon Oil*

Mixed Leaf From The Farm, Cherry Tomatoes, Cucumber, Spring Onion & Olives*

Garlic Bread* **Add Cheese 2**

Skin On Fries* **Add Parmesan 2**

Triple Cooked Chips* **Add Parmesan 2**

DESSERT

10

Warm Cookie Dough, & Vanilla Ice Cream*

Apple Tart Tatin With Vanilla Ice Cream*

Rhubarb & Elderflower Trifle With Custard Crème & Chantilly

Honey & Thyme Cheesecake With Preserved Apricots

White Chocolate Mousse With Hazelnut Praline Crème & Dark Chocolate Macaron

ICE CREAMS

3 per scoop

Vanilla*
Chocolate*
Blackcurrants & Cream
Banana
Rhubarb Sorbet*
Lemon & Lime Sorbet*

AFFOGATO

Standard* **8**
Deluxe With Amaretto* **12**

Vegan Options Available*
Please inform our team of any food allergies or dietary requirements.
A 10% discretionary service charge will be added to your bill.