

Dinner Menu

Bottled Filtered Water

Still / Sparkling **£ 1**

Nibbles

Bakery White & Stout Sourdough, Bakery Focaccia, Cold Pressed Cornish Rapeseed Oil & Cider Vinegar Reduction* **£ 8**

Pork Scratchings & Apple Sauce **£ 6**

Glazed Beer Nuts* **£ 6**

Stone In Green Sicilian Olives* **£ 6**

Peckish

Deep Fried Whiting With Pickled Cucumber, Charred Lemon & Seaweed Mayonnaise **£ 14**

Cider Braised Pork Belly With Pickled Apple, Mustard Mayonnaise & Crackling Crumble **£ 14**

Whipped Butterbean Hummus With Curry Leaf Oil, Caramelised Crispy Onion, Nigella Seeds & Flatbread* **£ 12**

Salads

Add Halloumi, Avocado, Chicken Breast Or Mackerel **£4 / £8**

Roasted Jerusalem Artichoke sml **£ 10**
Salad With Toasted Hazelnuts, Rosary Goats Cheese & Mixed Leaf* large **£ 16**

Kale Caesar Salad, Anchovies, sml **£ 12**
Pangrattato Crumb, Parmesan & Crispy Pancetta large **£ 18**

Plant

Celeriac & Truffle Risotto With Wild Mushrooms, Crispy Sage, Parmesan & Toasted Hazelnuts* **£ 24**

Creamed Mushroom & Leek Pie Served With Mashed Potato, Winter Greens & Gravy* **£ 24**

Spaghetti With Slow Roasted Tomatoes, Fennel, Garlic, Chilli, White Wine, Basil, Olive Oil & Lemon* **£ 24**

Fish

Whole Cornish Sole With Brown Shrimp, Capers & Lemon. Served With Buttered New Potatoes & Samphire **£ 26**

St Austell Bay Mussels With Spicy Nduja, Garlic, White Wine, Tomato Spaghetti & Charred Lemon **£ 24**

Beer Battered Haddock, Lemon Sole & Monkfish With Triple Cooked Chips, House Tartar Sauce & Crushed Minted Peas **£ 24**

+ Add A Glass Of Champagne **£ 15**

Grill

Philip Warren Beef Burger, Served On A Toasted Bakery Bun With Monterey Jack Cheese, Streaky Bacon & Cornish Larder Smokey BBQ Mayonnaise, Skin On Fries **£ 24**

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

+ Add Parmesan **£ 2** + Add Peppercorn Sauce **£ 3**

Wolfish

Creedy Carver Duck Breast With Parsnip Puree, Hasselback Potatoes, Jus & Crispy Kale **£ 26**

Treacle & Mustard Glazed Ham Hock, Triple Cooked Chips, Fried St Ewe Rich Yolk Egg & Cornish Larder Apple & St Ives Cider Chutney **£ 24**

Cottage Pie, Braised Shin Of Beef With Duchess Potato, Cornish Cheddar Cheese & Garden Peas **£ 24**

Bit On The Side

Greens From The Farm* **£ 6**
Cavolo Nero, Rainbow Chard & Tenderstem Broccoli*

Buttered New Potatoes* **£ 6**
Cornish New Potatoes With Butter & Garden Herbs

Mashed Potatoes **£ 6**
Mashed Potatoes With Gravy

Skin On Fries* **£ 6**
+ Add Parmesan **£ 2**

Triple Cooked Chips* **£ 6**
+ Add Parmesan **£ 2**

Sauces

Bourbon BBQ Sauce* **£ 1**

Tartar Sauce* **£ 1**

Mustard Mayonnaise* **£ 1**

Seaweed Mayonnaise* **£ 1**

Smokey BBQ Mayonnaise* **£ 1**

Dessert

Praline Panna Cotta **£ 10**
Hazelnut Praline Panna Cotta With Preserved Damson Plums & Hazelnut

Apple Tart Tatin* **£ 10**
Cornish Caramelised Apple With Puff Pastry & Cornish Clotted Cream

Baked Vanilla Yoghurt **£ 10**
Baked Vanilla Yoghurt With Preserved English Strawberry Jelly, Lemon Curd, Meringue & Pistachio

Warm Cookie Dough* **£ 10**
Freshly Baked Cookie Dough With Vanilla Ice Cream

Cornico Coffee Tiramisu **£ 10**
Cornico Coffee, 74% Chocolate, Mascarpone Cream & Savoiardi Sponge

Treleavens Ice Cream

A Selection Of Treleavens Ice Creams & Sorbets* **£ 3**
Please see our specials board for today's flavours (price per scoop)

* Vegan Options Available
Please inform our team of any food allergies or dietary requirements. Our menu is produced in an environment that contains all allergens. Please speak to a member of our team to advise you.
A 10% discretionary service charge will be added to your bill.