

Lunch Menu

Bottled Filtered Water

Still / Sparkling	£ 1
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Nibbles

Stone In Green Sicilian Olives*	£ 6
Glazed Beer Nuts*	£ 6
Pork Scratchings & Apple Sauce	£ 6
Bakery White & Stout Sourdough, Bakery Focaccia, Cold Pressed Cornish Rapeseed Oil & Cider Vinegar Reduction*	£ 8

Sourdough Toasties

All Served With Mixed Leaf From The Farm

Caramelised Onion With Trevarrian Brie, Crispy Sage, Pear, Walnut & Dijon Mustard Sourdough Toastie	£ 16
+ Add Triple Cooked Chips or Skin On Fries £ 3 + Add Parmesan £ 2	
Ham Hock With Smoked Cheddar Bechamel Croque Monsieur Sourdough Toastie	£ 16
+ Add Triple Cooked Chips or Skin On Fries £ 3 + Add Parmesan £ 2	

Focaccia Sandwiches

All Served With Mixed Leaf From The Farm

Maple Streaky Bacon with Cos Lettuce, Sliced Tomato & Smokey BBQ Mayonnaise on Bakery Focaccia	£ 16
+ Add Triple Cooked Chips or Skin On Fries £ 3 + Add Parmesan £ 2	
Sundried Tomato With Basil Pesto, Rocket & Mozzarella Focaccia Sandwich*	£ 16
+ Add Triple Cooked Chips or Skin On Fries £ 3 + Add Parmesan £ 2	

Salads

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

Roasted Jerusalem Artichoke Salad With Toasted Hazelnuts, Rosary Goats Cheese & Mixed Leaf*	sml	
	large	£ 10
Kale Caesar Salad With Anchovies, Pangrattato, Parmesan & Crispy Pancetta	sml	£ 12
	large	£ 18

Peckish

Deep Fried Whiting With Pickled Cucumber, Charred Lemon & Seaweed Mayonnaise	£ 14
Whipped Butterbean Hummus With Curry Leaf Oil, Caramelised Crispy Onion, Nigella Seeds & Flatbread*	£ 12
Cider Braised Pork Belly With Pickled Apple, Mustard Mayonnaise & Crackling Crumble	£ 14

Wolfish

Treacle & Mustard Glazed Ham Hock, Triple Cooked Chips, Fried St Ewe Rich Yolk Egg & Cornish Larder Apple & St Ives Cider Chutney	£ 24
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
Celeriac & Truffle Risotto With Wild Mushrooms, Crispy Sage, Parmesan & Toasted Hazelnuts*	£ 24
Whole Cornish Sole With Brown Shrimp, Capers & Lemon. Served With Buttered New Potatoes & Samphire	£ 26
Beer Battered Haddock, Lemon Sole & Monkfish With Triple Cooked Chips, House Tartar Sauce & Crushed Minted Peas	£ 24
+ Add A Glass Of Champagne £ 15	

Bit On The Side

Mashed Potatoes	£ 6
Mashed Potatoes With Gravy	
Greens From The Farm*	£ 6
Cavolo Nero, Rainbow Chard & Tenderstem Broccoli*	
Buttered New Potatoes*	£ 6
Cornish New Potatoes With Butter & Garden Herbs	
Skin On Fries*	£ 6
+ Add Parmesan £ 2	
Triple Cooked Chips*	£ 6
+ Add Parmesan £ 2	

Plant,
Fish &
Grill.

* 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.