

Dinner Menu

Nibbles

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

Salads

Add Halloumi, Avocado, Chicken Breast Or Sea Bream £4 / £8

Isle Of Wight Tomatoes With Basil Pesto, Burrata & Focaccia Crostini*	sml large	£ 12 £ 18
Caesar Salad, Shredded Lettuce, Anchovies, Pangrattato Crumb, Parmesan & Crispy Pancetta	sml large	£ 12 £ 18

Peckish

Sticky Honey Soy Chicken Wings With Sesame, Spring Onion & Blue Cheese Sauce	£ 14
Corn Ribs With Paprika Butter, Chipotle Mayonnaise & Garden Herbs*	£ 12
Whipped Butterbean Hummus With Curry Leaf Oil, Caramelized Crispy Onion, Nigella Seeds & Flatbread*	£ 12

Plant

Summer Vegetable Tagine With Apricot & Chickpeas Served With Flatbread, Tomato Salad & Tahini Yoghurt*	£ 24
Caramelised Fennel & Roasted Peach Flatbread With Burrata, Smoked Almonds, Honey & Chives*	£ 24
Courgette, Broccoli & Summer Vegetable Spaghetti With Mascarpone & Parmesan*	£ 24

Fish

Moules Mariniere, Confit Shallot, White Wine, Garlic & Cream With Bakery Focaccia & Skin On Fries	£ 26
Cornish Sole With Chorizo, Samphire, New Potatoes, Black Olives & Sun Dried Tomato Butter	£ 28
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 BBQ Sauce Mayonnaise, Skin On Fries	£ 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

Wolfish

Treacle & Mustard Glazed Ham Hock, Triple Cooked Chips, Fried St Ewes Rich Yolk Egg & Cornish Larder Apple & St Ives Cider Chutney	£ 26
Cornish Free Range Chicken Breast, Summer Vegetables, Hasselback Potatoes, Chicken Butter & Crispy Chicken Skin	£ 26
BBQ Lamb Shoulder, Labneh, Crispy Chickpeas, Hot Chilli Honey, Pickled Red Onions, Green Harissa Flatbread	£ 26

Bit On The Side

Greens From The Farm	£ 6
Cavolo Nero, Rainbow Chard, Tenderstem Broccoli & Fine Beans In Confit Garlic & Preserved Lemon Oil*	£ 6
Buttered Roasted New Potatoes	£ 6
Roasted Cornish New Potatoes With Butter & Garden Herbs*	£ 6
Skin On Fries*	£ 6
+ Add Parmesan £ 2	
Triple Cooked Chips	£ 6
+ Add Parmesan £ 2	

Sauces

Bourbon BBQ Sauce	£ 1
Blue Cheese Sauce	£ 1
Smokey Hot Sauce Mayonnaise	£ 1
Chipotle Mayonnaise	£ 1
Tartare Sauce	£ 1

Dessert

Raspberry & Lemon Eton Mess*	£ 10
This Seasons Cornish Raspberries With Lemon Curd, Meringue & Chantilly Cream	
Strawberry & Elderflower Panna Cotta	£ 10
Elderflower Panna Cotta With Cornish Macerated Strawberries & Lime	
Blueberry, Almond & White Chocolate Trifle	£ 10
Layers Of Blueberry Jelly, White Chocolate Mousse, Almond Sponge & Vanilla Chantilly Cream	
Cornico Coffee & Hazelnut Tiramisu	£ 10
Cornico Coffee, 74% Chocolate, Hazelnut Praline, Dulce De Leche, Mascarpone Cream & Savouardi Sponge	
Warm Cookie Dough*	£ 10
Freshly Baked Cookie Dough With Vanilla Ice Cream	

Trealeavens Ice Cream

A Selection Of Trealeavens Ice Creams & Sorbets	£ 3
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Please see our specials board for today's flavours.

* 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.

**Plant,
Fish &
Grill.**