

Lunch Menu

Nibbles

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

Sourdough Toasties

All Served With Mixed Leaf From The Farm

Cornish Smuggler & Red Leicester Cheese, Confit Garlic, Pickled Red Chilli & Kimchi Sourdough Toastie	£ 16
+ Add Parmesan £ 2 + Add Triple Cooked Chips or Skin On Fries	£ 3
Sticky Honey Soy Chicken, Sweet Cajun, Smoked Applewood Cheddar, Crispy Onions & Siracha Sourdough Toastie	£ 16
+ Add Parmesan £ 2 + Add Triple Cooked Chips or Skin On Fries	£ 3

Focaccia Sandwiches

All Served With Mixed Leaf From The Farm

Charred Tender Stem Broccoli & Sweet Onion With Chipotle Mayonnaise, Paprika Pangrattatto, Pickled Onion & Crunchy Salad Sandwich on Focaccia	£ 16
+ Add Parmesan £ 2 + Add Triple Cooked Chips or Skin On Fries	£ 3
Maple Streaky Bacon with Cos Lettuce, Sliced Tomato & Smokey BBQ Mayo on Bakery Focaccia	£ 16
+ Add Parmesan £ 2 + Add Triple Cooked Chips or Skin On Fries	£ 3

Salads

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

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

Peckish

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

Wolfish

Treacle & Mustard Glazed Ham Hock, Triple Cooked Chips, Fried St Ewes Rich Yolk Egg & Cornish Larder Apple & St Ives Cider Chutney	£ 26
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
Summer Vegetable Tagine With Apricot & Chickpeas Served With Flatbread, Tomato Salad & Tahini Yoghurt*	£ 24
Moules Mariniere, Confit Shallot, White Wine, Garlic & Cream With Bakery Focaccia & Skin On Fries	£ 26
Beer Battered Haddock, Lemon Sole & Monkfish With Triple Cooked Chips, House Tartar Sauce & Crushed Minted Peas	£ 26
+ Add A Glass Of Champagne	£ 15

Bit On The Side

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

* 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.**