

## Starters

Calamari, *Fennel & Orange Salad, Roasted Garlic Aioli*

BBQ Pulled Jackfruit Soft Taco, *Avocado, Spring Onions, Coriander Cress* 

Soup of the Day with *Baker Toms Bread*

Smoked Haddock Kedgeree Arancini, *Mango & Thyme Chutney*

Spiced Deep Fried Cauliflower, *Coconut, Cucumber & Mint Tzatziki* 

## Mains

Bridge Beef Burger, *6oz Beef Pattie, Cornish Gouda, Chef's Homemade Relish, Mayonnaise, Gherkins, Tomato, Lettuce, Skin on Fries*

Wild Mushroom Risotto, *Truffle Oil, Rocket, Toasted Pine Nuts, Parmesan* 

Fillet of Hake, *Chorizo, Kale, Celeriac Puree, Noisette Potatoes, Herb Oil*

Confit Duck Leg, *Sautéed Potatoes, Savoy Cabbage, Roasted Celeriac & Chantenay Carrots, Sage & Wholegrain Mustard Sauce*

Butternut Squash & Chickpea Tagine, *Couscous, Coconut Tzatziki* 

Seared Tuna Loin & Asian Stir Fry, *Sweet Chilli, Coriander, Soy Sauce, Toasted Sesame, Egg Noodles*

100z Ribeye Steak (**£6 Supplement**), *Garlic Butter, Slow Roast Tomato, Field Mushroom, Rocket, Skin on Fries*

## Desserts

Sticky Toffee Pudding

*Butterscotch Sauce, Cornish Clotted Cream*

Warm Chocolate Brownie

*Vanilla Ice Cream, Chocolate Sauce, Roasted Hazelnuts*

Warm Treacle Tart

*Cornish Clotted Cream*

Thunder & Lightning

*2 Scoops Vanilla Ice Cream, Honeycomb, Meringue, Butterscotch sauce*

Rhubarb & Ginger Crumble

*Homemade Vanilla Custard or Vanilla Ice Cream*  available

Cheeseboard (**£3 Supplement**)

*Cornish Blue, Cornish Brie & Cornish Yarg Served With Frozen Grapes, Green Apple, Quince Jelly, Crackers & Homemade Chutney*

**~2 Courses £20    3 Courses £24~**