

Starters...

Homemade Lemon & Dill Fishcakes

Chefs Tartar Sauce, Mixed Salad

Homemade Butternut Squash & Rosemary Soup

Croutons, Herb Oil, Baker Tom's Bread

Thai Salad with Panko Aubergine

Chefs Chilli Satay Dressing, Asian Vegetables, Mango, Mint, Coriander, Crushed Peanuts

Lamb Kofta Flat Bread

Topped with Tzatziki, Pickled Red Onion, Cherry Tomatoes

Homemade Pork & Sage Scotch Egg

Warm Apple Sauce to Dip

Thai Style Mussels

Mussels cooked in Coconut Milk, Chilli, Coriander & Lemon Grass

The Main Event...

Fisherman's Stew

Hake, Prawns, Mussels in a tomato stew with Cannellini Beans, New Potatoes & Tender stem Broccoli

Confit Duck Leg & Madeira Jus

Pancetta & Winter Vegetable Hearty Puy Lentils, Wilted Kale

Homemade Bridge Cheese Burger

Topped with Monterey Jack Cheddar, Burger Sauce, Gherkins, Lettuce, Tomato, Mayonnaise served in a Brioche Bun with Chips, Homemade Onion Rings & Rainbow Slaw

Sharp's Pilsner Battered Fish & Hand Cut Chips

Served with Pea Puree, Katsu Curry Sauce, Tartar Sauce & Samphire

8oz Sirloin Steak with Garlic Butter

Slow Roasted Tomato, Field Mushroom, Chips, Mixed leaf Salad

Roasted Squash, Chickpea & Spinach Winter Tagine

Couscous, Raita, Toasted Almonds, Pomegranate


Homemade Desserts

Clotted Cream Rice Pudding, Homemade Berry Compote, Pistachio & Almond Biscotti Crumb

Cornish Cheeseboard (£3 Supplement) *(Cornish Blue, Cornish Brie & Yarg, Crackers, Apple Chutney, Quince Jelly, Celery, Apple)*

Warm Triple Chocolate Brownie *Chocolate Sauce, Crushed Hazelnuts, Vanilla Ice Cream*
Thunder & Lightning Sundae *(Vanilla Ice Cream, Butterscotch Sauce, Honeycomb, Meringue)*

Sticky Toffee Pudding *Butterscotch Sauce, Cornish Clotted Cream*

Oreo, Pistachio & Raspberry Sundae *(Dairy Free Vanilla Ice Cream, Toffee Popcorn, Raspberry Sauce)* 

≈ 2 Courses £28 Or 3 Courses £34 ≈

Please make us aware of any allergies on reservation & on ordering. Our dishes are often easily adapted to suit a variety of dietary requirements.