

Evening Menu

Starters

Thai Style Mussels (*Cornish Mussels, Coconut Milk, Lemon Grass, Chilli, Ginger, Coriander*)

Soup of the Day, *Da Bara Bread*

Buttermilk Crispy Fried Chicken Thigh, *Homemade BBQ Sauce, Apple Celeriac Slaw*

Faux Gras (Mushroom & Walnut Pate), *Pickled Cornichon, Toasted Sourdough* **Vegan**

Pear and Pancetta Bruschetta, *Fried Quails Egg, Honey Mustard Dressing*

Warm round of Goats Cheese, *Apple, Beetroot & Walnut Salad*

The Main Event...

Chargrilled Rump of Beef (*served pink*), *Chimichurri Sauce, Tenderstem Broccoli, Corn on the Cob, Chips*

Pan seared Pork Chop, *Creamy Wholegrain Mustard and Sage Sauce, Hispi Cabbage & smoked Bacon, Fondant Potato, Apple Sauce*

Roasted Coriander & Cumin Monkfish on the Bone, *Anchovy, Olive & Caper Dressing, Aubergine Puree, New Potatoes* (**£5 Supplement**)

Sweet Potato Tikka Masala, *Toasted Almonds, Basmati Rice, Roti* **Vegan**

Cornish Fish Stew (*Mussels, Bass, Prawns, Hake, New Potatoes in a Tomato Sauce*) *Da Bara Ciabatta*

Bridge Lamb Kofta Burger, *Pistachios, Natural Greek Yoghurt, Pickled Red Onion, Chefs Tomato Relish, Brioche Roll, House Slaw, Chips*

≈ 2 Courses £25 Or 3 Courses £30 ≈

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

Please be aware that our kitchen team are fewer in number than normal to allow for adequate social distancing, whilst we will try our best to accommodate alteration requests some things are not possible in busy times.

Thank you for your understanding.