

Flat Breads & Hummus £4 for 2 people

Starters...

Crispy Panko King Prawns, Sweet Chilli Sauce

Mango Salsa, Fresh Coconut

Homemade Coriander, Lemon & Garlic Chickpea Fritters

Avocado & Sunblushed Tomato Salad, Aioli

Heritage Tomato, Whipped Goats Cheese & Basil Salad

Ciabatta Croutons, Cucumber Gazpacho

Homemade Smoked Trout, Horseradish & Dill Pâté

Pickled Cucumber, Radish & Watercress Salad, Toasted Sourdough

Panko Crispy Pork Belly Bao Bun

Sriracha Mayonnaise, Spring Onion, Cucumber, Red Cabbage

Tandoori Cauliflower Soft Taco



Tzatziki, Pickled Red Onion, Coriander Cress

The Main Event...

Pan Fried Fillet of Salmon, Homemade Basil Hollandaise

New Potatoes, Asparagus Spears, Watercress & Radish Salad

Chicken Breast wrapped in Parma Ham, Creamy Wholegrain Mustard & Sage Sauce

Gratin Potatoes (Cream, Cheese & Garlic), Green Beans

Homemade Lamb Kofta Burger

topped with Pickled Red Onion, Natural Greek Yoghurt, Chefs Tomato Relish, Tomato, Crispy Lettuce
served in a Brioche Bun with Chips, Homemade Rainbow Slaw

Chefs Katsu Curry with Pak Choi & Panko Aubergine



Roquito Peppers, Spring Onions, Coriander, Sesame & Black Onion Seeds, Crispy Onions with Basmati Rice

7oz Fillet Steak, Garlic Portobello Mushroom (£5 Supplement)

Hand Cut Chips, Rocket Salad

Ray Wing with Brown Butter, Caper, Brown Shrimp & Parsley Sauce

Olive Oil Mash Potato, Samphire

Homemade Desserts

Vanilla Pannacotta *Mixed Berries, Raspberry Sorbet, Raspberry Sauce, Pistachios*

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

Chocolate Brownie Sundae *(Chocolate Brownie Chunks, Chocolate Sauce, Roasted 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 *(Vanilla Ice Cream, Toffee Popcorn, Raspberry Sauce)*



≈ 2 Courses £28pp Or 3 Courses £34pp ≈