

'Our food is an expression of the seasons. The riches found in our local area provide us with such quality ingredients to our kitchen door that it makes every day an excitement. We want you to share that excitement with us.'

~ Head Chef, James Lean

Snacks – All 3.50

Spiced Roast Nuts, Marinated Olives

Crispy Pig's Ears, Smoked Chipotle Mayonnaise

Truffled Popcorn, Cornish Jack Cheese, Mushroom Powder

72-Hour Sourdough, Seaweed & Yoghurt Butter

Smoked Cod's Roe Dip, Toasted Sourdough

Pickled Herrings, Celeriac & Mustard Dressing

Starters

Potted Hot Kiln-Smoked Salmon, Pickled Cucumber, Toasted Sourdough, Watercress & Radishes 7.50

Steamed Porthilly Mussels, Cornish Cider, Sage & Onion, Crème Fraiche & Herb Breadcrumbs 8.50

Smoked Ham Hock & Black Pudding Terrine, Apple & Vanilla Chutney, Hazelnut Brioche 8.50

Braised Lamb Shoulder & Pearl Barley Broth, Kale & Pickled Walnut Pesto, Parsnip Bread 7.95

Golden Cross Goat's Cheesecake, Baked Yellow Beetroot, Red Onion Jam & Pomegranate Dressing 7.95

Roast Pumpkin Salad, Whipped Ricotta, Chicory Marmalade, Rocket, Toasted Seeds & Grains 6.95/12.95

Little People: All 8.50

Roast Chicken Breast, Mash, Peas & Gravy
Mini Battered Fish & Chips, Peas & Homemade Ketchup

Cheese & Ham Omelette, Fries & Salad
Penne Pasta, Tomato Sauce & Cheddar Cheese

Mains

Roast Cornish Chicken, Stuffed Leg, Pancetta, Sprout Tops, Chestnuts, Fresh Truffle & Parsnips 18.50

Hogget Faggots, Bubble & Squeak Mash, Buttered Kale, Balsamic Shallots & Mint Gravy 15.50

Grilled Rump Steak, Portobello Mushroom, Marrow Crumb, Red Wine Béarnaise, Chips & Watercress 19.50

Tribute-Battered Fish of the Day, Warm Pea & Brown Shrimp Salad, Chips, Capers & Herb Mayonnaise 15.00

Pan-Fried Hake Loin, Braised Pearl Barley, Smoked Ham Hock, Apple, Celeriac, Capers & Raisin Dressing 17.00

Steamed Turbot Fillet, Creamed Potato, Grilled Leeks, Porthilly Mussels, Seaweed & Dill Butter 19.50

Chestnut Gnocchi, Crushed Celeriac, Grilled Squash, Pickled Wild Mushrooms, Sage & Parmesan 15.50

Sides

Skinny Fries 3.50

Triple-Cooked Chips 4.50

Buttered Cornish Potatoes 4.00

Steamed Mixed Greens 4.00

Mixed Padstow Leaves, House Dressing 3.50

Sandwiches

Served Lunchtimes Only

Seared Rump Steak, Slow-Cooked Onions, Rocket, Dijon Mustard 10.00

Breaded Hake Fish Fingers, Iceberg Lettuce, Capers & Herb Mayonnaise 10.00

Hand-Picked Port Isaac White Crab Meat, Baby Gem, Lemon Crème Fraiche 10.00

Cider-Cooked Ham, Cornish Jack Cheese, Watercress & Piccalilli 8.00

Free Range Egg Mayonnaise, Grated Fresh Truffle & Cress 7.50

Puddings

Baked Vanilla Rice Pudding, Pear & Saffron Compote, Lemon & Blueberry Madeline 7.00

White Chocolate Crème Brûlée, Passionfruit Sorbet & Coconut Meringue 7.00

Earl Grey Set Cream, Medjool Date & Rum Purée, Gingerbread & Poached Quince 7.00

Blackberry & Vanilla Cheesecake, Hazelnut Crumble, Lemon Curd & Blackberry Sorbet 7.00

DAILY SPECIALS

DAY-CAUGHT FISH, SEAFOOD & THE BEST LOCAL PRODUCE. CHECK THE BOARD OR ASK YOUR WAITER FOR DETAILS.

Westcountry Cheeses

9.00

Spiced Pear Chutney, Crackers, Pickled Celery & Grapes