

TAPAS

Marinated olives (v+)	£ 4.50
Roasted almonds and cashews (v+)	£ 4.00
Locally baked bread, confit garlic, olive oil (v+)	£ 4.75
Rosemary sea salt chips, aioli (v)	£ 4.50
Broccoli, cavolo nero, kale, sticky soy dressing, crispy shallots (v+)	£ 5.50
Harissa grilled halloumi, aubergine pickle, gremolata, pomegranate (v)	£ 8.25
Crispy fried polenta, bream, almond crème fraîche (v+)	£ 7.75
Caramelised pumpkin, burrata, pisto, toasted nuts and seeds (v)	£ 8.50
Salt & lemon pepper squid, ginger and citrus miso dressing, baby gem	£ 12.95
Seared king prawns, confit garlic, parsley, lemon, paprika	£ 9.50
Crispy fried seabass, pineapple, chilli caramel, Asian salad	£13.50
Smoked Cornish mackerel pâté, toasted Turkish bread, pickled cucumber	£ 7.50
Serrano ham, goats curd, roasted walnuts, rosemary infused honey	£ 9.50
Slow cooked pork belly, celeriac purée, charred tenderstem, jus	£ 10.95

LUNCH

Homemade soup, locally baked bread & butter	£ 8.50
Roasted butternut squash, red chilli jam, spinach and cornish brie toasted sandwich, chips (v)	£ 12.50
Chickpea dahl, coconut yoghurt, flatbread, kachumber salad (v+)	£ 13.95
Cornish mussels, white wine, garlic, cream, bread	£ 15.95
Chicken schnitzel, fried egg, capers, anchovies, parsley, jus - chips	£ 19.95
Cornish hake, mussel & prawn bouillabaisse, new potatoes, confit shallots, tarragon aioli, bread	£ 21.50

If you have an allergy, please inform one of our team before ordering.
The symbols are used as a guide and we cannot prevent cross contamination.

(v) vegetarian (v+) vegan

There is an optional 10% service charge added to your bill

