



BAR MENU (12PM - 9PM)

Small Plates

Newlyn Crab Beignets <i>preserved lemon mayonnaise</i>	9.50
Salt and Pepper Squid <i>garlic aioli (DF)</i>	9.50
Homemade Primrose Herd Sausage Roll <i>piccalilli (DF)</i>	9.50
Cured Meat Board (To Share) celeriac remoulade, focaccia, pickles (DF, GFO)	25.00
Wild Mushroom Arancini <i>smoked cheddar, herb salsa</i>	8.95
House Marinated Olives <i>preserved lemon</i>	6.00
Homemade Focaccia <i>balsamic, olive oil</i>	7.50
Rosemary Polenta Chips <i>beetroot ketchup</i>	8.50





Large Plates

Chicken Caesar Salad	20.00
<i>pancetta, baby gem, parmesan, garlic croutons, anchovies (GFO)</i>	
Cornish Fish Pie	20.00
<i>creamy mashed potato top, seasonal greens</i>	
Tempura Battered Haddock Fillet	21.50
<i>peas, tartare sauce, lemon, skin on fries (GF, DF)</i>	
Pumpkin and Sage Ravioli	19.00
<i>spinach, parmesan and herb salsa, toasted pumpkin seeds</i>	

Burgers

All of our burgers are served with garlic mayonnaise, tomato, red onion, and baby gem in a sourdough potato bun, with skin on fries and a side salad.

6oz Local Steak Burger	18.50
<i>(GFO, DFO)</i>	
Moving Mountains Vegetarian Burger	17.50
<i>(VGO)</i>	

Add Monterey Jack Cheese or Crispy Bacon
1.50 each

