



A Note From our Head Chef...

At the heart of our new menus is a simple philosophy, food should feel like home; honest, hearty, and full of flavour.

We're proud to introduce a fresh approach in both our restaurant and bar, where every dish is crafted with care using homemade techniques and ingredients sourced from trusted local producers.

From cured fish to slow-simmered stocks, we do things the traditional way because we believe you can taste the difference. Our menus change with the seasons, reflecting the best of what our local farms, fisheries, and artisans have to offer.

Whether you're enjoying a relaxed meal in the bar or a more refined experience in the restaurant, you'll find comforting classics alongside vibrant new dishes, all rooted in quality and warmth.

We hope you feel right at home.



STARTERS

Heritage Cure Beef Bresaola	9.95
<i>celeriac remoulade, parmesan shavings, sage (GF, DFO)</i>	
Smoked Primrose Herd Ham Hock Terrine	9.50
<i>homemade piccalilli, garlic croute (DF, GFO)</i>	
Beetroot Cured Sea Trout	9.50
<i>blinis, crème fraîche, lumpfish caviar</i>	
Newlyn Crab Beignets	9.50
<i>cucumber salad, nam jim</i>	
West Country Mussels	12.50
<i>cider, shallots, parsley, cream, homemade focaccia (GFO, DFO)</i>	
Twice Baked Smoked Cheese Soufflé	9.00
<i>hazelnut and apple salad</i>	
Homemade Soup of the Day	8.95
<i>garlic and rosemary focaccia (GFO, VGO)</i>	

MAINS

Confit Duck Leg from Creedy Carver	25.00
<i>sarladaise, savoy cabbage, beetroot cabbage (GF, DFO)</i>	
Marsh Farm Chicken Breast	25.00
<i>baby gem, pea, pancetta and tarragon sauce, new potatoes (GF, DFO)</i>	
Braised Lamb Shank	28.50
<i>prunes, chilli, coriander, polenta chips, salsa verde (GF, DFO)</i>	
25 Day Dry Aged Sirloin Steak	38.00
<i>caramelised onions, creamy garlic mushroom gratin, roast tomato, skin on fries, watercress (GF, DFO) (£10 supplement for inclusive)</i>	
Local Fish Curry	24.00
<i>tamarind, ginger, tomato, pak choi, jasmine rice, toasted coconut (DF, GF)</i>	
Catch of the Day	28.50
<i>seaweed and herb butter, sauteed potatoes, tartare salad (GF)</i>	
Pan Fried Hake	25.00
<i>braised fennel, olives, artichoke, saffron, lemon aioli (GF, DFO)</i>	
Mussel Main	26.00
<i>cider, shallots, parsley, cream, focaccia, skin on fries (GFO, DFO)</i>	
Sweet Potato and Spinach Curry	21.50
<i>tamarind, ginger, tomato, pak choi, jasmine rice, toasted coconut (GF, VG)</i>	
Beetroot and Goats Cheese Tart Tatin	22.50
<i>candied walnuts, rocket salad, pickled shallots (DFO)</i>	
Black Garlic Celeriac Steak	22.00
<i>caramelised onions, roast tomato, mushroom, salsa verde, skin on fries, watercress (GF, VGO)</i>	

SIDES

Dressed House Salad 4.95
(GF, VG)

Garlic Mushrooms 5.50
(VGO, GF)

Skin on Fries 5.50
(VG, GF)

Seasonal Veg 5.50
(VGO, GF)

New potatoes 5.50
(VGO, GF)





DESSERTS

Strawberry Eton Mess	8.95
<i>Chantilly cream, fruit coulis (GF, DFO)</i>	
Raspberry and White Chocolate Cheesecake	8.95
<i>raspberry sorbet</i>	
Dulche de Leche Crème Brûlée	8.95
<i>sour cherry compote, pistachio and cherry biscotti</i>	
Cornish Ice Cream or Sorbet Trio	8.95
<i>Florentine wafer, selection of local and homemade - please ask your server (GFO, DFO)</i>	
West Country Cheese Board	12.95
<i>three cheeses, quince membrillo, celery, homemade chutney, artisan crackers (GFO) (£5 supplement for inclusive)</i>	

COFFEES AND LIQUEURS

Calypso Coffee	
Cointreau Coffee	
Irish Coffee	
Bailey's Coffee	
Jamaican Coffee	ALL 7.95
Cappuccino	3.95
Latte	3.95
Americano	3.75
Mocha	3.95
Hot Chocolate	3.95