



A Note From our Head Chef...

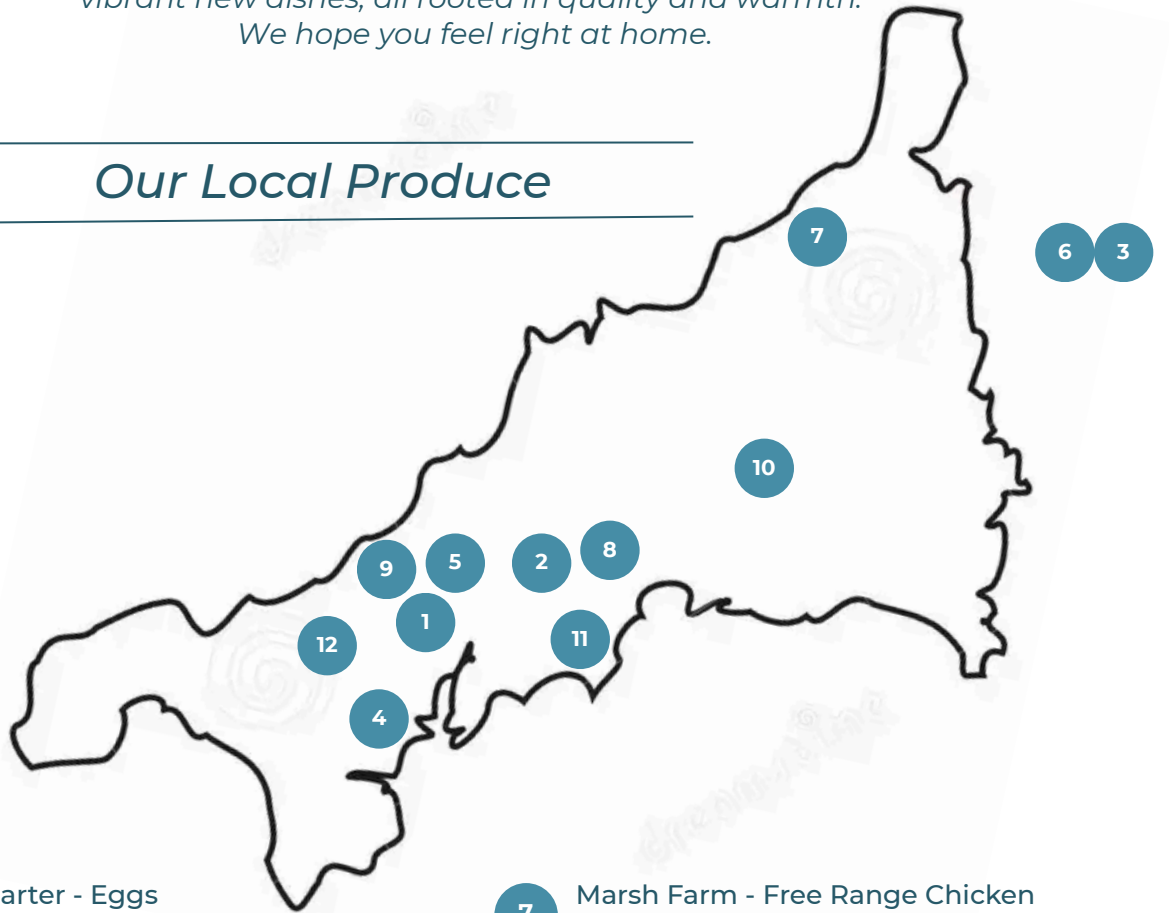
At the heart of our new menus is a simple philosophy - Food should feel like home; honest, hearty, and full of flavour.

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.*

Our Local Produce



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| 1 Colin Carter - Eggs (Perranwell) | 7 Marsh Farm - Free Range Chicken (Bude) |
| 2 Larkhill Farm - Speciality Rare Breed Eggs (Laddock) | 8 Cornwall Family Butchers - Beef and Lamb (St Austell) |
| 3 Forest Produce - Speciality Ingredients (Uffculme) | 9 Callestick Farm - Ice Cream and Sorbet (Truro) |
| 4 West Country - Local Fruit and Vegetables (Falmouth) | 10 Trewithen Dairy - Dairy Products (Lostwithiel) |
| 5 Primrose Herd Pork - Rare Breed Pork (Truro) | 11 Boddington's - Jam (Mevagissey) |
| 6 Creedy Carver - Duck and other Poultry (Crediton) | 12 Etherington's - Local Meat (Redruth) |



STARTERS

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

MAINS

Confit Duck Leg from Creedy Carver <i>sardalaise, savoy cabbage, beetroot ketchup</i>	25.00
Marsh Farm Chicken Breast <i>baby gem, pea, pancetta and tarragon sauce,</i> <i>new potatoes (GF, DFO)</i>	25.00
Braised Lamb Shank <i>prunes, chilli, coriander, polenta chips, salsa</i> <i>verde (GF, DFO)</i>	25.00
25 Day Dry Aged Sirloin Steak <i>caramelised onions, creamy garlic mushroom</i> <i>gratin, roast tomato, skin on fries, watercress</i> (GF, DFO) (£10 supplement for inclusive) <i>add peppercorn sauce 3.50</i>	38.50
Chicken and Broccoli Penne Pasta <i>pesto cream sauce (GFO)</i>	18.50

Local Fish Curry <i>hake, haddock, pollock, mussels, tamarind, ginger and tomato sauce, pak choi, jasmine rice, toasted coconut (DF, GF)</i>	24.00
Catch of the Day <i>seaweed and herb butter, sauteed potatoes, tartare salad (GF)</i>	28.50
Pan Fried Hake <i>braised fennel, olives, artichoke, saffron, lemon aioli (GF, DFO)</i>	25.00
Mussel Main <i>cider, shallots, parsley, cream, focaccia, skin on fries (GFO, DFO)</i>	26.00
Sweet Potato and Spinach Curry <i>tamarind, ginger and tomato sauce, pak choi, jasmine rice, toasted coconut (GF, VG)</i>	21.50
Beetroot and Goats Cheese Tart Tatin <i>candied walnuts, rocket salad, pickled shallots (VGO)</i>	22.50
Black Garlic Celeriac Steak <i>caramelised onions, roast tomato, mushroom, salsa verde, skin on fries, watercress (GF, VGO)</i>	22.00
Tempura Battered Haddock Fillet <i>peas, tartare sauce, lemon, skin on fries (GF, DF)</i>	21.50
6oz Local Steak Burger <i>garlic mayonnaise, tomato, red onion, baby gem, sourdough potato bun, skin on fries, side salad (GFO, DFO)</i>	18.50
Moving Mountains Vegetarian Burger <i>garlic mayonnaise, tomato, red onion, baby gem, sourdough potato bun, skin on fries, side salad (VGO)</i>	18.50
<i>add Monterey Jack Cheese or Crispy Bacon</i>	1.50 EACH

SIDES

Dressed House Salad (GF, VG)	4.95
Garlic Mushrooms (VGO, GF)	5.50
Skin On Fries (VG, GF)	5.50
Seasonal Vegetables (VGO, GF)	5.50
New Potatoes (VGO, GF)	5.50
Sautéed Potatoes (VGO, GF)	5.50





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