
BAR MENU

— SMALL PLATES —

Newlyn Crab Beignets garlic aioli	9.50
Homemade Hummus pistachio and sessame dukkha, crudites (DF,GF)	6.00
Homemade Primrose Herd Sausage Roll piccalilli (DF)	9.50
Cured Meat Board (To Share) celeriac remoulade, focaccia, pickles (DF, GFO)	25.00
Homemade Soup of the Day garlic and rosemary focaccia (GFO, VGO)	9.00
House Marinated Olives preserved lemon (VG, GF)	6.00
Homemade Focaccia balsamic, olive oil (VG)	7.50
Turkish Aubergine Stew Greek yoghurt, flatbread, coriander, molasses (GFO, VGO)	9.00

— FRESH SALADS —

Char-grilled Broccoli with Chilli and Garlic (VG, GF)	5.50
Roasted Sweet Potato with Maple and Pecan (VG, GF)	5.50
Seasonal Slaw (VG, GF)	5.50
Curried Potato Salad (DF, GF)	5.50

— LARGE PLATES —

The Cornwall Salad Bowl	20.00
chilli and garlic broccoli, seasonal slaw, sweet potato maple and pecan, curried potato salad, hummus, smashed avocado, pistachio and sesame dukkha	
Chicken Caesar Salad	20.00
pancetta, baby gem, parmesan, garlic croutons, anchovies (GFO)	
Local Fish Curry	24.00
taramind, ginger and tomato, pak choi, jasmine rice, toasted coconut (DF, GF)	
Tempura Battered Haddock Fillet	22.00
peas, tartare sauce, lemon, skin on fries (GF, DF)	
Vegetarian 'Fish' and Chips	18.00
nori wrapped banana blossom, peas, tartare sauce, lemon, skin on fries (GF, VG)	
Pasta Rigatoni	19.00
Portabello mushrooms, pancetta, spinach, parmesan (GFO, Vegetarian Option Available)	

— BURGERS —

Served with garlic mayonnaise, tomato, red onion and baby gem in a sourdough potato bun, with skin on fries, side salad and seasonal slaw

6oz Local Steak Burger	18.50
(GFO, DFO)	
Moving Mountains Vegetarian Burger	18.50
(VGO)	

Add Emmental cheese or crispy bacon for 1.50 each