

## — STARTERS —

Homemade Soup of the Day	9.00
garlic and rosemary focaccia (GFO, DFO)	
Turkish Aubergine Stew	9.00
Greek yoghurt, flatbread, coriander, molasses (GFO, DFO)	
Twice Baked Smoked Cheese Soufflé	9.50
hazelnut and apple salad	
Lemon and Garlic Marinated Sardines	9.50
Greek salad with Cornish fiesta, olive caramel (GF, DFO)	
Newlyn Crab Beignets	9.50
cucumber salad, nam jim	
Westcountry Mussels Cooked in Cider	12.50
shallots, parsley, cream, homemade focaccia (GFO, DFO)	
Primrose Herd Coarse Pork Belly and Herb Terrine	9.50
homemade piccalilli, parmesan and rosemary biscotti (GFO, DFO)	
Oak Smoked Summer Venison	9.50
homemade labneh, pistachio and sesame dukkha, pickled cherries (GF, DFO)	

## — MAINS —

Cready Carver Confit Duck Leg	25.00
sour cherry sauce, green beans and new potatoes finished with hazelnut and orange butter (GF, DFO)	
Marsh Farm Chicken Supreme	25.00
baby gem, peas, pancetta and tarragon sauce, new potatoes (GF, DFO)	
Lamb Shank Braised with Prunes, Chilli and Coriander	26.50
pan fried gnocchi, salsa verde and Cornish fiesta (GFO, DFO)	
Angus Trotters 25-day aged Sirloin Steak	38.50
chilli and garlic char-grilled broccoli, oven dried tomatoes, skin on fries served with either salsa verde or a cafe de Paris butter (GF, DFO)	
add peppercorn sauce - 3.50	
supplement for inclusive guests - 10.00	

<b>Local Fish Curry</b>	24.00
selection of white fish, mussels, tamarind, ginger and tomato sauce, pak choi, jasmine rice, toasted coconut (DF, GF)	
<b>Catch of the Day</b>	28.50
seaweed and herb butter, sauteed potatoes, tartare salad (GF)	
<b>Mussel Main Cooked in Cider</b>	26.00
shallots, parsley, cream, focaccia with skin on fries (GFO, DFO)	
<b>Pan Fried Cod Fillet</b>	25.00
Crab and gurnard bisque sauce, brown crab beignet, samphire and saffron potatoes (GFO, DFO)	
<b>Sweet Potato and Spinach Curry</b>	22.00
tamarind, ginger and tomato sauce, pak choi, Jasmine rice, toasted coconut (GF, VG)	
<b>Celeriac Steak</b>	22.00
chilli and garlic char-grilled broccoli, oven dried tomatoes, roasted mushroom, skin on fries with either salsa verde or cafe de Paris butter (GF, VgO)	
<b>Pan Fried Gnocchi</b>	22.00
seasonal green vegetables, oven dried tomatoes, Romanesco sauce, smoked almonds, Cornish fiesta (GFO, DFO)	
<b>Tempura Battered Haddock Fillet</b>	22.00
peas, tartare sauce, lemon, skin on fries (GF, DF)	
<b>6oz Local Steak Burger</b>	18.50
garlic mayonnaise, tomato, red onion, baby gem, sourdough potato bun, skin on fries, side salad and seasonal slaw (GFO, DFO)	
<b>Moving Mountains Vegetarian Burger</b>	18.50
garlic mayonnaise, tomato, red onion, baby gem, sourdough potato bun, skin on fries, side salad and seasonal slaw (VGO)	

Add Emmental cheese or crispy bacon for 1.50 each

## — SIDES —

Dressed House Salad (VGO, GF)	5.50
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
Chargrilled Broccoli (VGO, GF)	5.50
Seasonal Slaw (VG, GF)	5.50