
MARKET LUNCH

— STARTERS —

Newlyn Crab Beignets

garlic aioli

Cured Meat Plate

celeriac remoulade, focaccia, pickles (GFO, DF)

Homemade Soup of the Day

garlic and rosemary focaccia (VGO, GFO)

— MAINS —

Tempura Haddock

peas, tartare sauce, lemon, skin-on fries (GF, DF)

Pasta Rigatoni

Portabello mushrooms, pancetta, spinach, parmesan (GFO)

The Cornwall Salad Bowl

chilli and garlic broccoli, seasonal slaw, sweet potato maple and pecan, curried potato salad, hummus, smashed avocado, pistachio and sesame dukkha

— DESSERTS —

Rhubarb and Tonka Bean Crème Brûlée

lemon shortbread (GFO)

Two Scoops of Cornish Ice Cream or Sorbet

selection of local and homemade, Florentine wafer, please ask your server for flavours (GFO, VGO)

Two courses: 17.95 | Three courses: 21.95