SMALL PLATES

Salt & Pepper Squid 9.50
preserved lemon mayonnaise

Tempura Local Oyster Mushrooms 9.00
smoked sea salt, pickled walnut ketchup (GF, DF)

Homemade Hummus 6.50
pistachio and sesame dukkha, crudities (GF, VG)

Chorizo Sausage and Baby Peppers 9.50
sherry vinegar, fresh herbs (DF, GF)

Cured Meat Board (To Share) 25.00
sun-blushed tomatoes, focaccia, pickles (DF, GFO)

Homemade Soup of the Day 9.00
garlic & rosemary focaccia (GFO, DFO)

House Marinated Olives 6.50
preserved lemon (VG, GF)

Homemade Focaccia (Enough to Share) 7.50
balsamic, olive oil (VG)

Turkish Aubergine Stew 9.00
Greek yoghurt, flatbread, coriander, molasses (GFO, VGO)

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

FLATBREADS

Char-grilled flatbread served with baby globe artichokes, pickled red cabbage, rocket & pickled peppers

Honey and Balsamic Halloumi 13.95
chilli flakes

Slow-cooked Primrose Herd BBQ Pork Shoulder 15.50
sour cream, jalapenos

Dry Aged Sirloin 18.50
Helford blue cheese, Portobello mushroom

Smoked Salmon 15.50
smashed avocado, lemon mayonnaise, dukkha

Mixed Charcuterie 16.50
parmesan shavings, sun-blushed tomatoes, balsamic

LARGE PLATES

Smoked Boscastle Trout, Potato and Radish Salad 22.00
baby gem, boiled egg, smoked paprika (GF)

Smoked Chicken Caesar Salad 20.00
Primrose Herd smoked bacon, baby gem, parmesan, garlic croutons, anchovies (GFO)

Tamarind & Coconut Goan Curry
sweet and sour fragrant curry served with Jasmine rice, pak choi and toasted coconut flakes (GF, DF)

Chicken 23.50
Local Fish and Mussels 23.50
Butternut Squash and Spinach 23.50

Tempura Battered Haddock Fillet 22.50
peas, tartare sauce, lemon, skin on fries (GF, DF)

Pasta Rigatoni 20.00
Portobello mushrooms, Primrose Herd smoked bacon, spinach, parmesan (GFO, vegetarian option available)