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, VGO)

Twice Baked Helford Blue Cheese Soufflé 9.50
red wine poached pear, candied walnuts

Silver Mullet Escabeche 9.50
saffron & citrus marinated vegetables, black olive tapenade (GF, DF)

Smoked Boscastle Trout 9.50
horseradish potato salad, radish, dill (GF)

Westcountry Mussels Cooked in Cider 12.50
shallots, parsley, cream, homemade focaccia (GFO, DFO)

Venison, Pigeon and Pheasant Terrine 9.50
pistachio, garlic and rosemary crisp, pickled walnut ketchup (DF, GFO)

Smoked Chicken Caesar Salad 9.50
primrose herd smoked bacon, baby gem, anchovies, parmesan, croutons (GFO)

MAINS

Cready Carver Confit Duck Leg 27.00
cannellini bean & chorizo cassoulet, lemon pangritatta (DF, GFO)

Marsh Farm Chicken Supreme 26.50
smoked bacon & Dijon cream sauce, cavelo nero, chantenay carrots and new potatoes, tempura local oyster mushrooms (GF, DFO)

Primrose Herd Slow Roasted Pork Belly 26.50
celeriac puree, gnocchi, roasted apples, butternut squash and sage, toasted pumpkin seeds (DFO, GFO)

Angus Trotters' Dry-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

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

Catch of the Day 28.50

freshest and best locally caught fish with a seaweed and herb butter, new potatoes and tartare salad (GF)

Pan Fried Cod Fillet 26.50

crab and gurnard bisque sauce, roasted tomato and herb crushed potatoes, samphire with an orange & fennel salad (DFO, GFO)

Tempura Battered Haddock Fillet 22.00

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

Mussel Main Cooked in Cider 26.50

shallots, parsley, cream, focaccia, skin on fries (GFO, DFO)

Pan Fried Gnocchi 22.00

roasted squash, celeriac, spinach and sage fricassee, parmesan shavings, walnut ketchup, truffle oil, crispy local oyster mushrooms (GFO, DFO)

Salt Baked Black Garlic Celeriac “Steak” 22.00

chilli and garlic char-grilled broccoli, oven dried tomatoes, roasted mushroom & skin on fries served with either salsa verde or a café de Paris butter (VGO, GF)

Root Vegetable Cassoulet 22.00

cannellini beans, rich tomato sauce, cavelo nero, lemon pangritatta (VGO, GFO)

6oz Local Steak Burger 18.50

garlic mayonnaise, tomato, red onion, baby gem, sourdough potato bun, skin on fries, side salad (GFO, DFO)

Moving Mountains Vegetarian Burger 18.50

garlic mayonnaise, tomato, red onion, baby gem, sourdough potato bun, skin on fries, side salad (VGO)

add Emmental cheese or crispy bacon for 1.50 each

— SIDES —

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