

One Course: £24 Two Courses: £30 Three Courses: £38

All our food is homemade in our small kitchen, we hope you enjoy!

Dinner Menu

Appetisers £4.50 each

Smoked mackerel pate & toast
Paprika nachos & homemade hummus (vg)
Giant gordal olives (vg)

Starters

Bouillabaisse soup

White crab, cream, dill oil, samphire & parmesan crouton

Tempura fish taco (df)

Homemade soft tortilla, avocado, spicy mayonnaise, pickled red onion & coriander

Blue cheese & caramelised walnut salad (v)

Poached pear, pickled beetroot, rocket & celeriac puree

Squid & Thai broth (df gf)

Lime, coriander & coconut broth, lemongrass powder & chilli

Mains

Indian spiced dahl (vg gfo)

Saffron rice, onion bhaji, poppadum, mango chutney, mint dip, lime pickle & garlic coriander naan

Sun dried tomato tortellini (v)

Whipped goats cheese, toasted pine nuts, roasted tomatoes, balsamic & Gran Padano

Slow roasted pork belly (df)

Sweet potato & pork cheek bon bon, pak choi, hoisin parsnip puree, sweet chilli jus & crackling

Cornish pan fried hake (gf)

Lobster & crab risotto, leeks, dill oil & tempura samphire

Brown crab risotto (gf)

Chilli, Gran Padano, lemon, herbs, dill oil & samphire

Steaks all served with hand cut chips, confit shallot & Caesar salad gfo dfo)

The chefs cooking recommendation is provided next to each cut of steak.

8oz Sirloin Medium

8oz Ribeye Medium – Rare (£6 Supplement)

8oz Fillet Rare (£9 Supplement)

Surf & turf your steak £5

3 garlic & parsley king prawns (gf dfo)

Steak sauces £3

Pepper corn

Blue cheese

Mushroom & red wine (gf)

Steak butters £2

Garlic & herb

Beef, balsamic & truffle

Steak rubs £2 (df gf)

Pepper corn

Rosemary & garlic

Chilli & garlic

Allergens Key

Gf: gluten free gfo: gluten free option df: dairy free dfo: dairy free option V: vegetarian vg: vegan

Please inform a member of staff if you have any food allergies or intolerances as not all ingredients are listed on the menu.

Suppliers

Harvey Brothers Butchers Penzance, Celtic Fish & Game St. Ives, Bookers Limited Hayle, Mounts Bay Dairy Crowlas, Real Cornish Crab Company Long Rock, Forest Produce Exeter, Westcountry Fruit & Veg Falmouth, Fish Direct Newlyn.
We try to use only local suppliers to keep our carbon footprint as low as possible and to keep it Cornish!