

## Dinner Menu

1 course: £24

2 courses: £30

3 courses: £38

Complimentary homemade bread roll, served with whipped flavoured butter. Extra portions of bread are £1.50

## Appetisers £4.50 each

Smoked mackerel pate & toast (gfo)

Paprika nachos & homemade hummus (vg)

Giant gordal olives (vg gf)

## Starters

Crispy squid rings (df)

Homemade sweet chilli sauce, Asian style slaw & toasted peanuts

Tempura fish tacos (df)

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

Cauliflower & truffle oil arancini (v)

Roasted garlic aioli & pickled beetroot

Brown crab risotto (gf)

Cornish brown crab, lemon, parmesan & herbs

## Mains

Indian spiced dahl (vg gfo)

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

Homemade pappardelle pasta (v)

Butternut velouté, toasted pine nuts, crispy sage, roasted butternut & goats cheese mousse

Cornish pan fried hake (gf)

Mashed potato, Cornish mussels, herby beurre blanc & buttered greens

Seafood risotto (gf)

Prawns, squid, brown crab, lemon, chilli, herbs & parmesan

## Steaks all served with hand cut chips, roasted shallot puree & roasted tomato gfo dfo)

The chef's cooking recommendation is provided next to each cut of steak.

8oz Sirloin - Medium

8oz Ribeye - Medium - Rare (£6 Supplement)

8oz Fillet - Rare (£9 Supplement)

## Sides (gf)

Battered onion rings £3

Asian style slaw & toasted peanuts £3.50

Buttered green vegetables £4.50

Three garlic butter king prawns £7

Hand cut chips £3.50

## 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

V: Vegetarian Vg: Vegan Gf: Gluten free Gfo: Gluten free option Df: Dairy free Dfo: Dairy free option

Please inform a member of staff if you have any dietary requirements, not all ingredients are listed on the menu.

## Suppliers

We try to use local sustainable suppliers, so we can reduce our carbon footprint and keep all ingredients as local as possible.

Harvey Brothers Butchers - just up the road!

Westcountry Fruit Sales - Falmouth

Mounts Bay Dairy - Crowlas

Real Cornish Crab Company - Longrock

Celtic Fish & Game - St. Ives

Forest Produce - Cullompton

Scarlet Wines - St. Erth