

Dinner Menu

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

Appetisers

- Smoked mackerel pate & toast £6 (gfo)
- Paprika nachos & homemade hummus £6 (vg)
- Giant Gordal olives £5 (vg gf)

Starters

- Crispy squid rings (df) £11**
Homemade sweet chilli sauce, Asian style slaw & toasted peanuts
- Tempura fish taco (df) £10**
Homemade soft tortilla, avocado, spicy mayonnaise, pickled red onion & coriander
- Cauliflower & truffle oil arancini (v) £11**
Roasted garlic aioli & pickled beetroot
- Brown crab risotto (gf) £10**
Cornish brown crab, lemon, parmesan & herbs

Mains

- Indian spiced dahl (vg gfo) £24**
Saffron rice, onion bhaji, poppadum, mango chutney, mint dip, lime pickle & garlic coriander naan
- Homemade pappardelle pasta (v) £25**
Homemade pesto, roasted tomatoes, toasted pine nuts, balsamic, goats cheese mousse & gran padano
- Cornish pan fried hake (gf) £28**
Mashed potato, prawns, herby beurre blanc & buttered greens
- Seafood risotto (gf) £26**
Prawns, squid, brown crab, lemon, chilli, herbs & parmesan

Chargrilled 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 - £28
- 8oz Ribeye - Medium - Rare - £34
- 8oz Fillet - Rare - £39

Sides

- Battered onion rings (vg) £4
- Asian style slaw & toasted peanuts £4 (gf vg)
- Buttered green vegetables £4.50 (gf dfo)
- Hand cut chips £4 (gf vg)
- Three garlic butter king prawns £9 (gf dfo)

Steak sauces £4

- Pepper corn
- Blue cheese
- Mushroom & red wine (gf)

Steak butters £2.50

- Garlic & herb
- Beef, balsamic & truffle

Steak rubs £2.50 (df gf)

- Pepper corn
- Rosemary & garlic
- Chilli & garlic

Condiments 20p

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