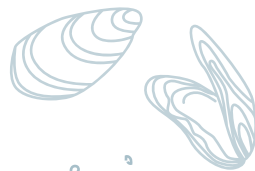
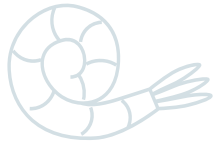
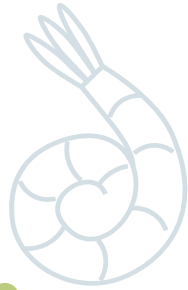


TAPAS

- Marinated olives **V+** **GF** £ 4.50
- Roasted almonds and cashews **V+** **GF** £ 3.75
- Locally baked bread, confit garlic, olive oil **V+** £ 4.75
- Rosemary sea salt chips, aioli **V** **GF** £ 4.50
- Padron peppers, sumac salt **V+** **GF** £ 6.25
- Steamed broccoli, miso caramel, crispy shallots **V+** £ 5.25
- Fine green beans, flaked almonds, tangerine dressing **V+** **GF** £ 5.25
-
- Grilled halloumi, sweet & sour watermelon, smoked aubergine purée **V** **GF** £ 8.75
- Green pea, jalapeno and blue cheese arancini, chive mascarpone **V** £ 7.75
- Roasted aubergine, caponata, basil oil, pinenuts **V+** **GF** £ 7.50
- Crispy polenta, beetroot, almond crème fraîche, tomato relish, pumpkin seeds **V+** **GF** £ 7.50
-
- Salt & lemon pepper squid, aioli **GF** £ 8.75
- Seared king prawns, confit garlic, parsley, lemon **GF** £ 8.95
- Crispy fried seabass, chilli caramel, asian salad, pineapple £ 13.50
- Butterflied mackerel, romesco, lemon **GF** £ 11.50
- Local scallops, green pea purée, crispy prosciutto **GF** £ 12.00
-
- Serano ham, goat's curd, fresh figs, walnuts, fig vincotto **GF** £ 9.75
- Pork & fennel sausage, chickpea dahl, natural yoghurt £ 8.75
- Minute steak, chimichurri, green peppercorn butter, watercress **GF** £ 10.00



DINNER

- Thai red prawn curry, butternut squash, green beans, jasmine rice £ 22.00
-
- Local hake fillet, mussel, clam and samphire zuppetta, crushed new potatoes, seasonal greens **GF** £ 23.50
-
- Mushroom shawarma, hummus, bulgur wheat tabouleh, zhoug, rose harissa, pomegranate pearls, flatbread **V+** £ 17.50
-
- Primrose herd pork belly, hash brown, confit tomatoes, mushroom ketchup, salsa verde **GF** £ 23.50



If you have an allergy, please inform one of our team before ordering.
 *The symbols are used as a guide and we cannot prevent cross contamination.
 There is an optional 10% service charge added to your bill.
 If you would like this removed please ask your server.

DESSERTS

Chocolate tart, honeycomb, clotted cream, raspberries **V** **GF** £ 7.95

Caramelised banana, salted caramel, vanilla ice cream, £ 7.95

roasted peanuts **V** **GF**

Set coconut & mango pudding, shortbread, berries **V+** £ 7.95

Affogato - Cornish vanilla ice cream, espresso **V** **GF** £ 6.50

add a shot of amaretto + £ 2.50

Caramel affogato - caramel ice cream , espresso **V+** **GF** £ 6.50

add a shot of Frangelico + £ 2.50

Vistamar, moscatel, Chile 100ml / bottle £6.00 / £20.00

Elysium, black muscat, USA, 15% 100ml / bottle £9.00 / £30.00

For digestifs & after dinner drinks, please see drinks menu

CHEESE

Cornish blue, brie or Godminster cheddar

served with quince, walnuts, apple, crackers **V**

1 cheese

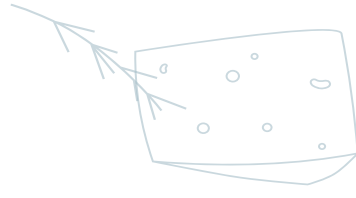
2 cheese

3 cheese

£7.00

£13.00

£18.00



APERITIFS



£ 3.50

£ 4.50

£ 6.00

£ 6.50

£ 5.50

£ 5.50

£ 5.50

£ 7.00

£ 7.50

£ 7.50

£ 8.50

Cornish vermouth

Cornish rose vermouth

Campari & soda

Garibaldi

Tarquini's pastis

Martini riserva speciale rubino

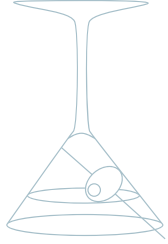
Martini riserva speciale bitter

Prosecco

Kir royale

Bellini

Aperol spritz



BAR SNACKS

£ 4.50

£ 3.50

£ 4.50

£ 4.50

£ 6.25

£ 7.00

Marinated olives **V+** **GF**

Roasted almonds and cashews **V+** **GF**

Locally baked bread, confit garlic, olive oil **V+**

Rosemary sea salt chips, aioli **V** **GF**

Padron peppers, sumac salt **V+** **GF**

1 cheese, quince, walnuts, apple, crackers **V**

