

BUTCHER'S BISTRO

Locally sourced Cornish produce & fresh seafood

NIBBLES

Homemade Lavender Focaccia 5.95

With olive oil & balsamic vinegar

Marinated Olives & Feta 4.95

STARTERS

Cornish Mussels 13.95/24.95

Leeks & garlic in wine & cream

or Spicely nduja & tomato

Cornish Scallops £11.95

Smoked garlic butter

Crispy Panko Squid 9.95

With garlic aioli

Halloumi Wedges 9.95

With sweet chilli

MAINS

Seafood Marinière 39.95

Fish of the day, mussels, squid, prawns & crab claw in garlic butter, leek, white wine & cream sauce

Fish of the day 29

Locally caught, steamed, served with new potatoes & seasonal vegetables – See specials board

8oz Fillet 39.50

10oz Ribeye 38.95

10oz Sirloin 35

Locally sourced, 28-day aged prime steaks

Served with hand cut chips, tomato, mushrooms & salad

Slow-Braised Beef 24.95

Rich red wine gravy, creamy garlic mash & broccoli

Halloumi Burger 18.95

Fries, salad & onion rings

Risotto of the day from 19

See specials board

SIDES

White Sauce 4.5

Garlic butter, white wine, leeks & cream

Spanish Sauce 4

Garlic butter, white wine, chilli with coriander

Lavender Focaccia 4.95

Hand Cut Chips 5.5

Surf Prawn & Mussels 10.50

Peppercorn 4.50

Rich, fiery and creamy

Diane 4.50

Creamy mushrooms with garlic

Onion rings 5.5

Seasonal Vegetables 5

Mixed Salad 6

Buttery New Potatoes 5

Fries 5

Please advise your server if you have any allergies or dietary requirements
For tables of 6 persons or above a 12.5% discretionary service charge will be added to the bill