

## For The Table

**Hylsten Bakery Sourdough**, Cornish Seaweed Butter £4 (VEA)

**Mixed Kalamata Olives** £3.25 (VE GF)

**Grilled Cornish Sardines**, Zough, Pickled Ginger £4.75 (GF)

**Salami Campagnolo** £4.5 (GF)

**Wild Mushroom Arancini**, À la Grecque, Quicke's Mature Cheddar £4.75 (VEA GF)

**Cornish Fish Kiev**, Blood Orange Purée £4.75 (GF)

**Scottish Oak Smoked Salmon**, Chive Crème Fraîche, Keta Caviar £5 (GF)

**Crispy Pork Belly**, Mango Chilli & Herb Salsa £5 (GF)

**Garlic Chilli King Prawns**, Herb Pangrattato £5 (GF)

## Starters

**Cornish Calamari**, Homemade Kimchi, Lemon Mayonnaise, Chilli Oil (GF)

**St Austell Mussels**, Sandford Orchard Cider Cream Sauce (GF)

**Glazed Heritage Baby Carrots**, Labneh, Fermented Hot Honey, Almond Flakes, Pickles (V GF)

**Darts Ruby Red Beef Kimbap**, Wakame & Sesame Salad, Pickled Ginger, Crispy Seaweed (GF)

## Mains

**Prosecco Battered Plaice**, Triple Cooked Chips, Crushed Peas, Tartare Sauce (GF)

**Confit Wild Atlantic Cod**, Fish White Wine Sauce, Tater Tots, Purple Sprouting Broccoli (GF)

**Confit Organic Chicken Leg**, Bacon Mushroom Sauce, Shimiji À la Grecque (GF)

**Grilled Aubergine**, Arrabbiata Sauce, Brussels Sprouts, Dukka Spice (VE GF)

Side of Seasonal Veg £4.5 (VE GF)    Side of Grilled Tenderstem Broccoli, Garlic Butter £4.5 (VEA GF)

## Desserts

**Crème Brûlée**, Oak Park Dairy Shortbread (GFA V)

**Littlepod Vanilla Rice Pudding**, Osmanthus & English Quince Compote (VE GF)

**Hukambi 53% Single Origin Chocolate Crèmeux**, White Chocolate & Matcha Chantilly, Crushed Hazelnuts (GF)

**Cheese Board**, Homemade Chutney, Crackers, Grapes & Celery (Supplement £4.5)

**Set Menu**

**2 Course £35.5**

**3 Course £41.5**

Please advise of any Food Allergies or Intolerances

V Vegetarian

GF Gluten Free

VE Vegan

GFA Gluten Free Available

VEA Vegan Available