

Sample Menu

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Finocchiona Salami	£5.00
To share 3 nibbles (2 people)	£11.50

Sunday Set Price Menu

3 courses £29 2 courses £23

Pan fried Cornish mackerel, pickled vegetable salad,
lemon crème fraiche & chives

Roast Sirloin of dry aged Angus beef,
Yorkshire pudding, fresh horseradish,
duck fat roast potatoes, seasonal vegetables

Key Lime pie with raspberry sauce

Dishes subject to change

Some of our dishes do take longer to cook than others, please let us know if you are in a hurry and equally if you would like to take your time. Our aim is for you to enjoy a meal in a relaxed and informal atmosphere.

A bowl of homemade bread rolls with butter are complimentary with main meals (extra bread bowl for two £1.95)

French onion soup, Oglesfield cheese croutons £7.75

Yellison's goats cheese brulée, toasted hazelnuts, pickled golden beetroot & watercress £8.50

St Austell Bay mussels, white wine, cream & parsley £7.95

Brown shrimp risotto with slow cooked fennel, chilli & dill £9.75

Vitello Tonnato (Peters Farm veal loin with tuna mayonnaise, capers & parsley) £9.50

Pan fried Cornish lamb sweetbreads, fricasee St. George mushrooms, asparagus & pea shoots £9.50

Roast fillet of Turbot, sautéed bok choy, curried crab & ginger sauce, pomme frites £26.50

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce and two side dishes:

Fillet of Hake £22.00 Fillet of Plaice £23.00 Whole Dover Sole £34.00

Josper roasted red pepper with toasted quinoa & confit red onion, grilled asparagus, buffalo mozzarella,
pickled lemon & marcona almonds £17.95

Roast Cornish leg of lamb thick muscle, tenderstem broccoli, grilled Heritage potatoes,
& mint sauce vierge £18.95

Josper grilled Blythburgh free range pork cutlet, bubble & squeak, Plough black pudding,
sage & onion £19.95

Roast Sirloin of dry aged Angus beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes &
seasonal vegetables £18.95

SIDES £4.00: Triple cooked chips Creamed Potato Buttered Jersey Royal potatoes

Chantennay Carrots Hispi cabbage & pancetta

Spinach – buttered or creamed White cabbage & parmesan salad, Sicilian olive oil

Heritage tomato salad with aged balsamic & basil Beetroot Salad with yoghurt & mint

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team.

Puddings, Sweet Wines, Port, Coffee & Tea:

Glazed lemon tart, confit lemon & crème fraiche £7.75

Caramelised pineapple tart, coconut ice cream, cardamom sauce £7.75

Michel Cluizel baked rich chocolate & salted caramel ganache, caramelised salted peanuts & clotted cream £8.50

Cherry & yoghurt posset, gem meringues & candied pistachio £7.95

Homemade ice creams; vanilla, chocolate, lemongrass, salted caramel ripple £2.00 a scoop

Homemade sorbet: strawberry £2.00 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

Cheese: We have a Cheese Menu dedicated to the craft of British & Irish cheese making, carefully selected and matured by Neal's Yard Dairy,

Sweet Wine & Port by the Glass (75ml) :

Il Cascinone Moscato Passito 'Palazzina' 2013, Italy **£5.80**

Ripe apricot and acacia honey long fresh and lingering citrus; versatile dessert wine, great with summer fruit based desserts, caramelised autumn fruits, pears, baked apple also try with mature cheese 13%

Haider Welschriesling Beerenauslese, 2014, Austria **£5.80**

Intense fruit ripe apples and citric fruits multilayered with balanced acid to sugar levels

Chambers Rutherglen Liqueur Muscat, NV Australia **£5.80**

Rich, grapy, raisiny with a rich nutty finish. Try with chocolate, coffee or toffee, warm sponge with dried fruit and nut desserts such as sticky toffee pudding 17.5%

Jean-Christophe Barbe, Chateau Laville Sauternes 2013, France **£8.95**

Rich, intense still fresh on the palate. Classic, apricot, marmalade and almonds very versatile dessert wine also works with cheese 13.5%

Quady Essencia Orange Muscat 2015, California **£5.00**

Made from 100% Orange Muscat and lightly fortified. Orange blossom perfume, apricot and bitter sweet orange on the palate. Works, really well with chocolate or rich dried fruit based desserts, tropical fruits such as mango, pineapple, 15%

Domaine de Grangeneuve Monbazillac, 2011, France **£6.00**

White blossom, honeysuckle and baked pear works well with fruit or creamy desserts. 13%

Domaine Lafage Maury Grenot, 2017 France **£7.00**

Fortified Grenache makes this delicious sweet red wine, full bodied, rich, with intense favours of dried fruits chocolate and coffee 15%

Quinta do Crasto LBV Port 2013 **£5.95**

Grahams 10 year old Tawny Port **£5.95**

Croft Quinta da Roeda Vintage Port 2002 **£6.50**

Coffee – 'Furnace and Flue' a blend of beans from Peru, Ethiopia & El Salvador specially selected & roasted by The Roastery at Bella Barista, Northamptonshire

Espresso, Machiatto **£2.50**

Double Espresso, Americano, Cappuccino or Flat White **£3.50**

Latte **£3.80**

Homemade Chocolate Truffles; Rum, Whisky, or Coffee **£1.00 each**

Tea - Taylors of Harrogate Teas with homemade chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine **£3.50**