

DINNER MENU

BREAD

Garlic bread	£3.00
Homemade bread with olive oil and balsamic vinegar	£3.75
Homemade bread with olive oil and balsamic vinegar, olives and houmous	£5.75

STARTERS

Provençal seafood, mussel and prawn soup, Porthleven crab rarebit, rouille	£8.25
Crispy pumpkin and Old Winchester cheese arancini, pumpkin puree, hazelnuts, pea shoots, hazelnut oil (v)	£7.95
Winter game, apricot and peppercorn paté, port and apple jelly, pickled vegetables, toast	£7.95
Tempura tiger prawns, crispy pork belly, crackling, pickled mooli, sweet chilli and coriander dressing	£8.75
Porcini and chestnut mushroom soup, Welsh rarebit, parsley, truffle oil	£7.95
Hot seafood, tiger prawn, mussels, garlic, chilli and parsley, aioli, pickled fennel, garlic bruschetta	£8.95

MAIN COURSE

Char-grilled Cornish flat-iron steak, braised red cabbage, local green, carrot puree, real chips, peppercorn sauce (<i>recommend medium rare</i>)	£21.00
Roast Cornish pheasant breast, hogs' pudding, swede fondant, savoy cabbage and bacon, butternut squash puree, rosemary sauce	£14.95
Slow cooked Primrose herd pork belly, treacle glaze, black pudding, local greens, puy lentils, crispy champ potato cake, apple sauce	£17.25
Roast Cornish hake fillet, anchovies, butterbeans, crispy polenta, sweet pepper fondue, chicken and thyme dressing	£17.95
Whole Newlyn plaice, mussels, capers, garlic and parsley, peas, real chips	£15.95
Cornish seafood and tiger prawn Goan style curry, basmati rice, lime pickle, chargrilled flatbread	£16.50
Crispy rosemary polenta, roasted beetroot and carrots, rosary goats' cheese, carrot puree, toasted seeds (V)	£13.95

SIDES

Real chips	£3.75
Real chips with parmesan and truffle oil	£4.50
Rocket salad, parmesan, herb oil and lemon	£3.75
New potatoes with herb butter	£2.50
Local greens with herb butter	£2.50

If you are vegetarian or have any special dietary requirements or allergies, please tell us and we will do our best to offer some alternative choices.

DESSERT MENU

DESSERTS WITH RECOMMENDED DESSERT WINES

Vanilla crème brûlée, poached pear, red wine syrup, oat crumble, clotted cream vanilla ice cream <i>Seresin, Late Harvest Riesling -50ml</i>	£6.95 £4.75
White chocolate and lime panna cotta, spiced pineapple salad, brandy snap, dark chocolate and coconut sorbet <i>Triana Pedro Ximenez, Hidalgo -50ml</i>	£6.95 £4.75
Winter fruit and mulled wine sundae, apple and blackberry ice cream clotted cream, brown sugar meringue <i>Seresin, Late Harvest Riesling -50ml</i>	£6.95 £4.75
Toffee apple, sticky ginger cake, almond nougatine, toffee sauce, apple and cider sorbet <i>Triana Pedro Ximenez, Hidalgo -50ml</i>	£6.95 £4.75
Affogato – two scoops of our homemade vanilla ice cream, a single shot of coffee, chocolate crumb	£4.75
Cheeky Affogato – the same as above with a liqueur of your choice	£7.25

HOMEMADE ICE CREAMS AND SORBETS

Ice Creams: Cornish clotted cream vanilla / Double chocolate and honeycomb / Coffee mocha /
 Apple and blackberry ripple / Banana, toffee and honeycomb

Sorbets: Apple and cider / Dark chocolate and coconut £2.00 per scoop

CHEESE AND PORT

Please ask to see our cheese menu for today's selection

HOT DRINKS

	Small/Large
Americano, with hot or cold milk	£2.00/£2.40
Cappuccino	£2.10/£2.50
Latte	£2.50
Flat white	£2.75
Espresso/double espresso	£1.90/£2.35
Espresso macchiato/double espresso macchiato	£1.95/£2.45
Hot chocolate	£2.20/£2.80
Clipper Everyday organic tea	£2.00
Clipper organic teas:	
Earl grey, decaf, peppermint, wild berry infusion, lemon and ginger, green tea, Chamomile	£2.10

LIQUEUR COFFEE

Irish (Jamesons whiskey)	£4.95
Highland (Bells whisky)	£4.95
Calypto (Tia Maria)	£4.95
French (Courvoisier)	£4.95
Baileys	£4.95
Italian Classico (Amaretto)	£4.95
Seville (Cointreau)	£4.95
Skye (Drambuie)	£4.95
Chauffeurs choice (☺ no alcohol)	£2.95

Out of respect for our other diners we kindly ask you to refrain from 'smoking' electronic cigarettes on our premises