



Take-away Menu
Saturday 4th July

2 Courses £14 | 3 Courses £17.50

Smoked mackerel pate
pickled cucumber and dill salad, pea shoots, pumpkin seed bread
Marinated feta, char-grilled aubergine, tomato and rocket salad
hazelnut and basil pesto

Crispy breaded panko chicken, katsu curry
basmati rice, tomato, cucumber and mint salad

Cornish hake
chickpea, smoked paprika and sweet pepper stew,
rosemary and garlic roasted new potatoes

Sides

Homemade bread (4 slices), marinated olives and houmous £4.50
Garlic bread (3 pieces) £3.00
Cornish greens with herb butter £2.00
Tomato, rocket and parmesan salad £3.00
Roasted new potatoes with garlic and rosemary £2.50

Lemon and vanilla posset
raspberry compote, shortbread biscuit

Dark chocolate mousse
coffee cream, chocolate crumb

***Add a 500 ml tub of our homemade
summer berry ripple ice cream £5.00***

*PLEASE INFORM US OF ANY DIETARY REQUIREMENTS AND FOOD ALLERGIES
AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU*

Aroha Bay, Sauvignon Blanc, Marlborough NZ £15
Julia Florista Branco, Portugal £11
Riviera Merlot, France £11
San Perito Cabernet Sauvignon, Chile £13