


Sample Lunch Menu

OUR MENUS CHANGE DAILY, PLEASE CALL FOR TODAY'S MENU

Breads

Garlic Bread £3.50  Homemade bread, olive oil, balsamic vinegar £4.50
Homemade bread, olive oil, balsamic vinegar, olives, houmous £6.50



Rosary goats' cheese, marinated Heritage tomato and olive tapenade tart,
basil pistou £10.50

ChalkStream trout gravadlax, smoked mackerel pâté, pickled cucumber and dill, horseradish cream, treacle
bread £11.25

Tempura tiger prawns and broccoli, crispy pork and spring onion filo parcel,
Asian coleslaw, lime, coriander and chilli dressing £11.50

Grilled butterflied Mounts Bay sardines, marinated tomato, garlic crostini, tomato arrabbiata, leaves, aioli
£10.75/As a main with chips £18

Crispy salt cod and parsley croquettes, baby gem, anchovies, Caesar dressing, parmesan £10.50

Smooth duck liver and port pâté, pickled vegetables, port and apple jelly,
toasted milk bread £10.50

Roast St Hilary beetroot and carrots, sautéed potatoes, Cornish greens, carrot and star anise puree, toasted
seeds, Devon blue cheese, balsamic dressing (v) £18.50

Deep fried Cornish haddock in batter, chips, peas, tartare sauce £18

Roast Cornish hake fillet, garlic and parsley, anchovies, St Hilary runner beans,
tomato, caper and herb salad, new potatoes, saffron aioli £26

Provençal seafood, tiger prawn and mussel stew, new potatoes,
garlic crostini, parmesan, rouille £23.75

Confit Creedy duck leg, soy and honey glaze, champ potato croquette, local greens,
hogs' pudding, celeriac puree, pak choi, apple sauce £22

Sides

Chips £4.50  Chips, parmesan and truffle oil £5.50  Local greens with herb butter £3.75

Garlic buttered new potatoes £4  Mixed leaf and parmesan salad £4.50

Dessert Menu

Vanilla crème brûlée, English raspberries, berry sorbet, shortbread £9.50

Dark chocolate and orange crèmeux, honeycomb, chocolate crumb, orange sauce, chocolate sorbet £9.50

Sticky ginger cake, poached pear, almond nougatine, toffee sauce, clotted cream ice cream £9.50

A selection of four West Country cheeses with apple and port jelly and biscuits £11.75

Homemade Ice Creams and Sorbets £3 per scoop

Ice Creams: Cornish clotted cream vanilla / Chocolate and salted caramel /
Banana, toffee and lime/ Raspberry and lemon ripple/ Apple and damson /Passionfruit and orange

Sorbets: Mixed berry sorbet / Chocolate orange sorbet

We can cater for most dietary requirements and allergies.

We can also cater for vegan's and vegetarians.

WE ALSO OFFER A FULL CHILDREN'S MENU