

Lunch & dinner

charcuterie board with pate olives pickles & focaccia 12 with glass of white or red (175ml) from 14:30hrs to 17:30hrs 17

square focaccia, olive extra virgin oil, aged balsamic 6 chargrilled carrots, chili butter, truffle hummus 8 / 16 heritage isle of white tomato & crab salad lemon verbena & herb oil 13 fowey mussels, puttanesca sauce, olives, tomato 12 / 24 'hen of the wood' & oyster mushrooms, charred focaccia, ricotta, pickles, tarragon dressing 10 grilled sardines, green pepper salad with lemon & garlic oil 12

palate cleanser - cornish dry gin & tonic sorbet - 2

cornish megrim sole grenobloise capers pickled cucumber parsley & brown butter 26 40 day aged sirloin steak (8oz/10oz), béarnaise / peppercorn sauce & truffle chip 38/42

pan roasted chicken supreme, grilled gem lettuce, caesar sauce & parmesan 24 gear farm courgette & pea tart pistachio english goats curd & green bean salad 18 whole mackerel, green sauce, dressed locally sourced leaf salad 23 primrose herd pork belly, hogs' pudding, caramalised apple, crackling & pork jus 25 cornish fish & chips, tartare sauce, local garden peas 19 (served only at lunch – please check with us)

truffle hot chips 7
isle of wight tomato salad 7
gear farm new potatoes, garlic butter
local buttered greens, vinaigrette 6
dressed leaf salad 6
barbecued carrots 6

buttermilk panacotta, plum compote 9 chocolate nemesis, milk gelato 9 homemade gelato or sorbet (ask for flavours) 4.5

white chocolate parfait strawberry sorbet & pistachio 9 cornish cheese & house crackers & home made chutney 11

**Square Seafood Platter** 

platter for two, consisting of fresh Cornish seafood

lobster, oysters, mussels, pollock, grilled tiger prawns, fresh prawns, scallops, octopus and gin and chalk stream cured trout served with hot truffle chips & house sauces £150

Pre order only minimum 48 hours'

A discretionary charge of 12.5% service change will be added to your bill. Please inform us of any allergies and dietary requirements as not all ingredients are listed.

