



À La Carte Menu

Served Daily From 5pm

We now accept cash.

We have introduced a discretionary 7.5% service charge, which is shared out between our staff. If you do not wish to pay this, please let our staff know and we will happily deduct it from your bill.

Appetisers

GF Asian Sticky Beef

Aged Cornish steak strips, Asian salad & crisp garnish.

£10.95

Cornish Crab Rarebit

Brown buttered crab crumpet, white crab & Cornish rarebit glaze.

£11.95

Tempura Seafood

King prawns, squid, local day boat fish, bubble batter & teriyaki dipping sauce.

£10.95

V Burrata

Whole Italian milk cheese, beetroot crust, pickled Roscoff onions, purée of candied fig & Cornish sea salt focaccia fingers.

£11.50

VG Mushroom Filo Parcel

Sautéed mushroom, smoked cheddar sauce, roasted shallot puree.

£11.00

Mains

Cornish Hake Fillet

Nduja herb crust, balatas a murro (crushed garlic potato), pimento & tomato fish sauce.

£24.95

GF Boscastle River Trout Fillet

Brown butter leek sauce, picked shallots & crab.

£25.95

GF New York Strip

350g chargrilled, fries, vine plum tomatoes, choice of port wine jus or chimichurri sauce.

£29.95

GF Aged Beef Fillet (Served Pink)

Pan fried medallions, bone marrow truffle potato, parsnip purée, crisp onion rings & port wine jus.

£28.95

GF Cornish Lamb

Shredded slow cooked lamb shoulder, port wine jus, honey glazed carrots & rosemary potato galette.

£23.95

GF Asian Roasted Duck Curry

Pineapple & chilli tomato chutney, coconut steamed rice, salted tenderstem.

£24.95

Spicy Malaysian Roast Chicken Escalopes

Cornish chicken marinated in our own sauté rub, char siu pork, green chilli fried rice, oyster sauce & tenderstem broccoli.

£21.95

VG Daily Vegan Special

(Please see your waiter)

£POA

Sides

All £3.00

V Fries

V Autumn Salad

V Cornish Sea Salt Focaccia

V Soya Glazed Tenderstem Broccoli

V Truffle Mash

V Honey Roasted Carrots

Desserts

V Sticky Toffee Melt In The Middle Pudding

With Callestick vanilla ice cream.

£9.00

Cornish Cream Tea Cheesecake

"Cream on top of course!!!" Scone & biscuit base, cream cheese, strawberry jam jelly & clotted cream marshmallows.

£9.00

V Triple Chocolate Tartlet

GF Served with berries & Callestick ice cream.

£9.00

V Callestick Farm Ice Cream

GF Per scoop.

£3.25

PLEASE NOTE

We prepare our food in an environment with allergens and although we take utmost care, we cannot guarantee that a dish is completely free of any allergen as traces may remain.

V = Vegetarian GF = Gluten Free VG = Vegan