



Early Dinner Menu

Served Until 6.15pm daily

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.

All dishes include a pint of Mannings Pilsner, 175ml glass of wine or a soft drink.

Cornish Seafood Chowder

Prawns, mussels, clams, smoked haddock, white fish
grilled focaccia.

£18.50

GF Aged Cornish Minute Steak

Cooked pink, roasted plum vine tomatoes & chimichurri sauce.

£18.50

GF Mangalore Fish Curry

Dayboat fish fillets cooked in a rich coconut sauce, crisp
onion rice, green chutney.

£18.50

Chicken & Nduja Linguine

Cornish chicken, Italian spicy soft sausage, tomato &
smoked paprika sauce.

£18.50

GF Confit Pork Belly

Slow braised pork, Rodda's buttered mash, hispi cabbage,
port wine jus.

£18.50

Crispy Squid

Teriyaki marinated squid, panko crumb, steamed rice,
cucumber & seaweed salad.

£18.50

V Halloumi Mediterranean, Tomato & Aubergine Bake

Roasted cumin, herb & chickpea salad & toasted focaccia.

£18.50

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 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