

Aperitif's 4.95

Vodka | Passion Fruit Syrup | Mango Juice
St Ives Berry Gin | Caramelised Orange | Elderflower Tonic

Nibbles | Starters

Warm Focaccia | Sour Dough Bread | Olive Oil | Sweet Balsamic 3.8 V/VG
Tempura White Anchovy Fritters | Tartar Dip 4.2 P
Kalamata & Nocellara Olive's | Thai Pickled Carrots 4- V/VG/GF
Cornish Crab | Gold Beet's | Lemon Mint Mayo | Garden Peas | Micro Nasturtiums 9.8 GF
Baked Cornish Brie | Sun Blush Tomato Smoked Garlic Salsa | Sourdough Toast 8.75 V/GF
Devon Vulscombe Goats Cheese Spanakopita | Mango Mint Relish | Heritage Carrot Ribbons 7.8 V
Smoked Mackerel Pate | Rhubarb Preserve | House Toast 7.8 P

Mains

Fowey Mussels a la Creme Cornish Cider | Leeks | Dill | House Focaccia | French Fries Main 18.75 Small 8.75 GF
Looe Bay Grilled Whole Catch | Samphire | Garden Peas | Soya Beans | Saffron Lobster Butter
Cornish New Potato's 21.5 GF/P
Cornish Pork Loin | Baby Leeks | Cider Fondant Potato | Apple Puree | Madeira Cream | Pork Scratching 16.5 GF
Looe Bay Fish Goujons | Organic Leaves | French Fries | Tartare Dip 15- P/GF
8oz Ribeye Steak | Portobello Mushroom | Balsamic Roasted Onion | Cherry Tomato's | Rustic Cut Chips 23.75 GF
Add: Béarnaise | Fresh Green Peppercorn Sc 2.50 each
6oz Cornish Beef Burger 14 Chickpea, Beetroot & Cornish Yarg Burger 14
Baby Gem | Asian Slaw | Gherkin | Onion Relish | Mayo | Skinny Fires
Add Gruyere Cheese | Bacon | Avocado. 1.25

N. B. Please Ask your Server if you have any Gluten Free or Food Allergies so we can cater for your allergy.

All Of Our Dishes Are Prepared Using Fresh | Seasonal | Local Produce Handpicked From The Sea To The Land To BP.
We Are Proud of Our Commitments To The Sustainability Of Our Local Economy By Way Of Our Support To Our Local Fisheries
Butchers | Local Growers | Local Suppliers & Cornish Vineyards.