

Nibble's & Aperitif's

Kalamata & Nocellara Olives | Thai Pickled Carrots | Tomato & Basil Pesto | 3.85
 House Baked Bread | Sourdough | Focaccia | Pomegranate Balsamic & Olive Oil 4-
 500ml Carafe | Spanish White/Red 12- Sam's Rhubarb Gin | Mint | Prosecco 5-

Grazer's

- * Leek, Potato & Artichoke Soup | Olive & Pine Nut Pesto | House Sourdough Bread 6.75 GF
- * Baked Cornish Brie | Confit Garlic Tomato Salsa | Pickled Carrots | Baked Sourdough 8.45 V | GF
- * Thai Style Mussels | Lemon Grass, Kafia Lime Leaf | Fresh Focaccia Starter 8.85 Main 18.75 with French Fries. P | GF
 Monk Fish Goujons | Tartare Sc | Lemon 8.50 Main 15.75 with Skinny Fries | Roquet Salad GF
 Caramelised Pear | Vulscombe Cheese | Beetroot Salad | Walnut Dressing V | VG | Nuts

Mains

- Baked Looe Bay Catch | Butter Bean Cassoulet | Samphire | Lemon 15.50 Add: Skinny Fries or Cornish New Potatoes 3- GF
 Blue plate Cornish Fish Chowder | Saffron Cream Sc (Local Catch Gurnard, Mussels & Clams, Samphire & Potato 17-
 * 24hr Confit Cornish Pork Belly | Bubble N Squeak | Savoy Cabbage | Caramelised Apple | Mulled Wine Sc 15-
 * Pan Seared Local Pheasant Breast | Gratin Potatoes | Cavlo Nero | Madeira Sc 13.75
 * Baked Fresh Cannelloni | Vulscombe Goats Cheese, Almonds & Spinach | Tomato Chilli Sc | Parmegiano 13.75
 8oz Cornish 28 day Matured Ribeye Steak | Courgette Frites | Cherry Tom's | Herb Butter | Dauphinoise Potato 23
 100% Cornish Beef Burger 6oz | Pretzel Bun | Gruyere Cheese | Onion Rings | Skinny Fries 14.50
 Baby Gem | Asian Slaw | Gherkin | Onion Relish | Mayo | Ketchup [Add: Smoky Bacon](#) | [Avocado 1.25](#)
Add Skinny Onion Rings 4- Green Peppercorn Sc 2.25 Roquet | Parmegiano | Caramelised Walnut Salad 4-

All Of Our Food Is Locally Sourced & Prepared Daily Using Fresh | Seasonal | Sustainable Produce From Sea To Land To Your Blue plate.

Desserts 6.75

All made with Local Organic Egg's

- Pear & Apple Tarte Tatin | Creme Anglaise & Cornish Vanilla Ice Cream
 * Vanilla Bean Panna Cotta | Autumn Berry Compote | Honey Combe
 * 2 Cornish Cheese Plate | Home made Oat Cakes 7.50 4 Cheese 9.95 [Add LBV Port or Pedro Ximenez 4-](#)
 * Dark Chocolate & Orange Pot | Caramelised Orange | Pedro Ximenez
 Sticky Toffee | Ginger Date Pudding | Salted Caramel Sc | Caramelised Walnuts
 Affogato | Sabin's Espresso | Cornish Ice Cream | Biscotti 3.75 [Add Liquor: Frangelico | Pedro Ximenez 4-](#)

N. B. Please inform your Server if you have any Gluten Free or Food Allergies so we can ensure we cook the Correct Food For your Allergy.

Wednesday to Friday ONLY

* 2 Course Menu Lunch | Early Bird to 1845 £15.75

* 3 Course Menu Lunch | Early Bird to 1845 £19.95