

'Our food is an expression of the seasons. The riches found in our local area provide us with such quality ingredients to our kitchen door that it makes every day an excitement. We want you to share that excitement with us.'

~ Head Chef, James Lean

Nibbles

Salt Cod Fish Cakes, Herb & Jalapeno Mayonnaise	4.00
Beer-Pickled Mussels & Cockles, Whole Wheat Bread	4.00
Mixed Breads, Salted Butter, Olive Oil & Balsamic	3.00
Marinated Gordal Olives, Smoked Almonds	4.00
Grilled Chorizo, Roast Garlic Hummus	4.00

Starters

Natural Porthilly Oysters, Lemon, Tabasco & Red Wine Vinaigrette	7.50/ 14.00
Flamed Mackerel Fillet, Smoked Mackerel Rilletes, Cucumber, Dill & Seaweed Dressing	8.50
Citrus-Cured Bream, Fennel, Blood Orange & Coriander Salad, Horseradish Yoghurt	8.50
Grilled Cornish ½ Shell Scallops, Hedgerow Garlic Butter, Roasted Hazelnut & Sourdough Crumb	10.00
Chicken Liver & Foie Gras Parfait, Madeira Jelly, Candied Walnuts & Toasted Brioche	9.00
Smoked Ham Hock, Wild Mushroom & Cabbage Terrine, Quince Chutney & Sourdough	8.50
Warm Goat's Cheese & Truffle Arancini, Apple, Beetroot & Pickled Chicory Salad	7.50/ 13.00
Roasted Squash Soup, Spicy Pumpkin Seeds, Ricotta, Sage & Focaccia Croutons	7.00

SEE THE SPECIALS BOARD FOR TODAY'S CREATIONS FROM OUR KITCHEN TEAM

Mains

Korev-Battered Cornish Haddock, Proper Chips, Minted Mushy Peas & Tartar Sauce	14.00
Cornish Pollock, Gurnard & Squid Curry, Braised Wild Rice, Cucumber, Yoghurt & Flatbread	15.50
Hand-Rolled Ink Linguine, Cornish White Crab Meat, Chilli, Garlic, Preserved Lemon & Radicchio	15.50
Steamed Plaice Fillet, Basil-Crushed Potatoes, Grilled Leeks, Mussel, Saffron & Cucumber Sauce	16.50
Warren's Old Cornish Sausages, Creamed Potato, Buttered Greens, Ale, Sage & Onion Gravy	13.00
Whole Roasted Poussin, Creamed Spinach, Glazed Chicory, Sauteéd Potatoes & Madeira Jus	16.50
Braised Lamb Shoulder, Polenta, Roasted Heritage Carrots, Cavolo Nero & Pickled Walnut Pesto	17.00
Warren's 10oz Ribeye Steak, Field Mushroom, Tomato, Proper Chips & Green Peppercorn Sauce	24.00
Potato & Truffle Gnocchi, Mushroom Purée, Creamed Spinach, Crispy Leeks & Parmesan	14.00

Kids: All 7.50

Fish & Chips, Mushy Peas Sausage, Mashed Potato & Greens	
Cheese Omelette, Fries & Salad	
Tomato & Basil Pasta, Cheddar Cheese	

Sides: All 3.50

Proper Chips or Fries	
Steamed Greens	
Buttered New Potatoes or Creamed Potatoes	
Cumin & Honey Roasted Carrots	
Mixed Baby Leaf Salad	
Rocket, Parmesan & Balsamic Salad	

Sandwiches Served Lunchtimes Only

Hand-Picked White Crab Meat, Spiced Tomato Mayonnaise	8.95
Hot Roast Smoked Salmon, Avocado, Radishes, Rocket & Crème Fraiche	7.95
Pulled Ham Hock, Gherkin, Mustard & Cornish Gouda Cheese	6.95
Smoked Chicken, Parma Ham, Anchovy & Parmesan Mayonnaise, Gem Lettuce	6.95
Goat's Cheese, Roasted Peppers, Red Onion, Rocket & Pesto	6.95

Puddings

Dark Chocolate & Walnut Brownie, Cornish Stout Ice Cream, Coffee & Lime Syrup	6.50
Polzeath Honey & Whisky Tart, Raspberries & Elderflower Ice Cream	6.50
Passionfruit Panna Cotta, BBQ Pineapple, Spiced Ginger Cake & Coconut Yoghurt Sorbet	6.50
Sticky Toffee Pudding, Caramelized Banana, Toffee Sauce, Rum & Raisin Ice Cream	6.50
Orange & Lemon Posset, Sugared Pistachios, St Clement's Sorbet & Vanilla Meringues	6.50
Affogato, Vanilla Ice Cream with a shot of Espresso	4.50

West Country Cheeses, Quince Jelly, Seasonal Chutney, Celery, Fruit Loaf & Crackers £10.00