

‘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

Mixed Breads, Salted Butter, Rapeseed Oil & Balsamic	4.00
Marinated Italian Olives, Smoked Almonds & Manchego	5.00
Aubergine Baba Ganoush, Pomegranate, Basil & Flatbread	5.00
Fried Salt & Szechuan Pepper Squid, Confit Garlic Mayonnaise	5.50
BBQ Chorizo, Tomato, Cumin & Harissa Hummus	5.50

Starters

Natural Porthilly Oysters, Cucumber, Cornish Gin & Lemon Vinaigrette	8.50/15.00
Crispy Cod Cheeks, Sweet Pickled Vegetables, Togarashi Spices, Ink Aioli & Burnt Lime	8.50
Hand-Picked White Crab on Toasted Brioche, Avocado Cream, Shaved Fennel & Pink Grapefruit	9.50
Smoked Ham Hock & Rabbit Terrine, Honey & Mustard Chicory, Tarragon Mayonnaise & Sourdough	8.50
Grilled Ox Tongue, Celeriac, Kohlrabi & Apple Salad, Sweet & Sour Beetroot Purée, Stout Bread Croutons	8.50
Heritage Tomato & Watermelon Salad, Tomato Tartare, Balsamic Jelly, Burrata Cheese & Focaccia Crisps	7.95

Little People: All 7.50

Breaded Hake, Skinny Fries & Peas
Sausages, Crushed Potatoes & Broccoli
Free Range Egg Omelette, Salad & Skinny Fries
Rigatoni Bolognese, Cheddar Cheese

Mains

Breaded Newlyn Hake, Peas, Lettuce & Brown Shrimps, Tartare Sauce & Triple-Cooked Chips	15.50
Olive Oil Poached Sea Trout, Grilled Potatoes, Fennel & Courgette, Bouillabaisse Sauce & Crispy Oyster	18.50
Whole Baked Lemon Sole, Camel Estuary Clams, Heritage Tomato Vierge, Samphire & Pink Fir Potatoes	22.00
Free Range Chicken Breast, Herb Gnocchi, Runner Beans & Sweetcorn, Pickled Girolles & Hazelnut Pesto	16.50
Warrens 8oz Ribeye, Smoked Béarnaise, Garlic Field Mushroom, Marrow Crumb, Skinny Fries & Watercress	22.00
Hand-Cut Strozzapreti Pasta, Fresh Peas, Broad Beans, Fried Violet Artichokes, Fresh Goat's Curd & Mint	15.50

Sides All GF V

Truffle & Parmesan Skinny Fries	4.50
Skinny Fries	3.50
Triple-Cooked Chips	4.50
Buttered Cornish Potatoes	4.00
Steamed Mixed Greens	4.00
Mixed Padstow Leaves, House Dressing	3.50
Rocket, Parmesan, Basil and Balsamic	4.00

Sandwiches

available 12 to 5.30pm.

Rare Roast Beef, Celeriac & Horseradish Rémolade, Rocket	7.95
Smoked Chicken, Parma Ham, Baby Gem & Caesar Mayonnaise	7.95
Hand-Picked Cornish White Crab Meat, Lemon & Herb Mayonnaise	8.95
Hot Kiln-Smoked Salmon, Cucumber, Chive Cream Cheese and Watercress	8.50
Goat's Cheese, Basil Pesto, Pickled Red Onions & Roasted Peppers	6.95

Puddings

White Chocolate Parfait, Chocolate Brandy Snap, Strawberries, Lime Curd & Strawberry Sorbet	7.50
Vanilla & Yoghurt Panna Cotta, Roasted Peach Ice Cream, Raspberry Meringue, Summer Berries	7.50
Saffron & Cardamom Crème Brûlée, Port & Plum Jam, Honeycomb, Pistachios & Plum Sorbet	7.50
Dark Chocolate Fondant, Caramelized Popcorn, Hazelnuts, Passionfruit & Banana Ice Cream	7.50 15 Min
Affogato, Vanilla Ice Cream with a Shot of Espresso & Pedro Ximénez Raisins	4.50

DAILY SPECIALS

DAY-CAUGHT FISH, SEAFOOD & THE BEST LOCAL PRODUCE. CHECK THE BOARD OR ASK YOUR WAITER FOR DETAILS.

West Country Cheeseboard

10.00

A selection of fine West Country cheeses, with Quince Jelly, Seasonal Chutney, Celery Fruit Loaf & Crackers