

Small plates

Cajun buttermilk chicken, lime mayo, sriracha, jalapenos	9
Hogs pudding scotch egg, brown sauce	9
Scallops, crushed peas, chorizo, saffron	12
Creamy garlic prawns, samphire, sourdough	10
Smoked cheddar rarebit, fried egg, truffle	9
Seafood chowder, crusty bread	10 / 20



Large plates

8oz fillet steak, roasted tomato, garlic flat mushroom, onion ring, peppercorn sauce, hand cut chips	35
Honey roasted ham, fried hens eggs, cress, hand cut chips	15
Slow braised beef shin pie, mashed potato, seasonal vegetables, bone marrow gravy	18
Chicken supreme, bubble and squeak croquette, spinach, king oyster mushroom, cream mustard sauce	22
Lahori chanay ki daal, onion bhaji, raita, lime pickle, tomato salsa, garlic flatbread	17
Beer battered fish, tartare sauce, mushy peas and hand cut chips	18
Pan roasted hake, tomato, spinach and butterbean stew, mussels	24
Moules marinière, cream, garlic, parsley, crusty bread	9 / 18

Burgers - All served with hand cut chips

6oz beef burger, cheddar, gem lettuce, tomato, red onion, burger sauce	16
Wild mushroom burger, rarebit, crispy fried egg, truffle mayo	15
The fish po' boy, breaded cod, iceberg, dill pickle, lemon mayo, hot sauce	16
Cajun buttermilk chicken, lime mayo, sriracha, jalapenos	16

Sides

Handcut chips	5	House salad	5	Seasonal vegetables	5	Buttered new potatoes	5
---------------	---	-------------	---	---------------------	---	-----------------------	---

Our suppliers are all local: RJ Trevarthen, Celtic Fish and Game, Westcountry Fine Foods/Canara Farm, Matthew Stevens Fish, Mounts Bay Dairy, Keith Wicketts Poultry, Moomaid of Zennor

Please ask a member of staff for any allergen advice.