

## LUNCH

homemade soup, locally baked bread (v)	5.25
salt beef, cauliflower cheese and horseradish toasted sandwich	7.25
smashed pumpkin, roasted shallots and goats cheese toasted sandwich, romesco (v)	6.95
spinach and cornish yarg frittata, tomato kasundi, mixed leaves (v)	6.95
mussels, pancetta, leeks and cornish ale, bread	9.75

## TAPAS

marinated olives (v+) (gf)	3.30
smoked almonds and cashews (v+) (gf)	2.75
locally baked bread, confit garlic, olive oil (v+)	3.50
handcut chips, rosemary seasalt, aioli (v) (gf)	3.75
broccoli, peanut satay, crispy shallots (v+)	3.95
warm root vegetable salad, chickpea ragout, almond creme fraiche (v+) (gf)	5.75
beer battered halloumi, pea puree, pomegranate molasses (v)	5.75
green pea and blue cheese arancini, lemon mascarpone (v)	5.25
grilled hake, salsa verde, burnt lemon (gf)	6.00
seared king prawns, chilli, ginger, lemongrass, lime	7.50
crispy fried salt and pepper squid, aioli	7.25
adobo beef cheek, chilli, lime, cauliflower rice	8.50
porkbelly, spiced red cabbage, dates, jus	7.95

## TAPAS DESSERTS

traditional churros, chocolate sauce (v)	4.50
grilled banana, salted caramel, clotted cream (v) (gf)	4.00
roasted rum soaked pineapple, coconut sorbet, coconut granola (v+) (gf)	4.50
salted chocolate and olive oil tart, raspberries, clotted cream (v) (gf)	4.50
affogato - cornish ice cream, espresso (v) (gf)	4.50
add amaretto	7.00
helado con pedro ximinez - cornish ice cream topped with px sherry	4.50

selection of homemade cakes      2.50- 3.75  
see counter inside

toasted tea cake, butter      2.00

*cornish cream tea - 5.50  
2 scones, strawberry jam, cornish clotted  
cream and pot of tea for one*

*please advise us of any allergies (v) = vegetarian (v+) = vegan (gf) = gluten free*