

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+)	3.75
warm root vegetables, chickpea ragout, almond creme franiche (v+) (gf)	5.95
beer battered halloumi, pea puree, pomegranate molasses (v)	5.75
green pea and blue cheese araranchi, lemon mascarpone (v)	5.25
grilled hake, salsa verde, burnt lemon (gf)	7.95
mussels, pancetta, leeks and cider, bread	6.95
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

SPECIALS

thai red prawn curry, butternut squash, green beans, steamed rice, flatbread	15.95
tempura tofu and califlower popcorn, shaved broccoli and spring onions, green tea broth (v+)	12.95

TAPAS DESSERTS

traditional churros, chocolate sauce (v)	4.50
porthmeor eton mess, summer berries (gf)	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

CHEESE *enjoy a glass of tawny port with your cheese - 50ml* 3.50

selection of 3 cheeses; st. endellion brie, godminster cheddar and cornish blue - served with quince paste, apple and water crackers	12.00		
choice of 2 cheeses	7.50	choice of 1 cheese	5.50

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