

## LUNCH

12-4

homemade soup, locally baked bread (v)	5.25
smashed pumpkin, roasted shallots and goats cheese on toast, romesco (v)	6.95
spinach and cornish yarg frittata, tomato kasundi, mixed leaves (v)	6.95
chorizo burger, cheddar cheese, pickled fennel, chipotle mayonnaise	8.25
mussels, pancetta, leeks and cornish ale, bread	9.75

## TAPAS

12-4

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
fried flatbread, grilled pitta, brinjal pickle, sumac labneh (v)	3.75
broccoli, peanut satay, crispy shallots (v+)	3.95
cauliflower cheese, gremolata crumb (v)	4.50
warm root vegetables, chickpea ragout, almond creme fraiche (v+) (gf)	5.75
grilled halloumi, beetroot gel, golden beetroot, apple balsamic reduction, watercress (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
mussel, prawn and hake zuppetta, aioli, toasted bread	8.25
braised beef brisket, soft polenta, blue cheese and pickled mushroom, candied walnut (gf)	7.80
porkbelly, spiced red cabbage, dates, cumin jus	7.95

## DAYTIME DESSERTS

12-4

affogato - cornish ice cream, espresso (v) (gf)	4.50
add amaretto	7.00
coconut affogato - coconut sorbet, shot of espresso (v+) (gf)	4.50
add spiced rum	7.00
helado con pedro ximinez - cornish ice cream topped with px sherry	4.50

*please see cakes in the cabinet*

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