

EVENING TAPAS

5.30-9

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

EVENING DESSERTS

5.30-9

grilled banana, salted caramel, clotted cream (v) (gf)	4.00
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
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

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