

BRUNCH COCKTAILS

Elderflower and Earl Grey Fizz 9.5 / Jug 39
Earl Grey infused Tanqueray Export, elderflower and lemon

Bloody Mary 9.75 / Jug 39
Ketel One Citron, house made spice mix, freshly squeezed Sundance tomato

Rhubarb Bellini 7.5 / Carafe 40

Classic Bellini w/ Prosecco 7.5 / Carafe 40
Carafe serves 6

Classic Bellini w/ Champagne 10.5

Please see our full drinks menu for our house made lemonades and fresh juices

ALL DAY BRUNCH

Coconut Chia Pudding 5.5
w/ Poached rhubarb and coconut yoghurt

Breakfast Sourdough Bruschetta 8.95
w/ Roast tomatoes, spinach, avocado, dry cured bacon and watercress mayo

Breakfast Tacos (v) 8.5
w/ Fried egg, avocado, pineapple salsa, chimichurri chicken, feta and coriander

Ricotta Pancakes (v) 8.5
w/ Poached rhubarb, orange crème fraîche and lavender caramel

Breakfast Rice Bowl 9.95
w/ Sticky kimchi short grain brown rice, poached egg, avocado, spinach, slow roast tomato, pickled cucumber, spring onion and coriander
Add smoked salmon + 4.5

House Eggs Benedict
single/ double 8.5 / 11.5
w/ Honey roast ham, avocado and spinach on sourdough w/ house made hollandaise

House Eggs Royal
single/ double 8.95 / 11.95
w/ Smoked salmon, avocado and spinach on toasted sourdough w/ house made hollandaise

ROASTS

Served from Noon on Sunday

Roast Chicken 16.5
w/ Yorkshire pudding, garlic green beans, swede mash and creamed seasonal vegetables

Roast Topside of Beef 18.95
w/ Horseradish sauce, Yorkshire pudding, garlic green beans, swede mash and creamed seasonal vegetables

(Children's portion available 7.5)
Both cooked and served with love and duck fat roasted potatoes

SMALL & SHARING

Brioche Bread & Butter 3.95

Edamame Hummus Dip (v) 7.5
w/ Warm paratha bread and hazelnut dukkah

Karma Cola BBQ Chicken Wings & Thighs 7.95
w/ Spring onion and coriander

Sweet Potato, Lime & Coconut Fish Cake 7.95
w/ Coconut yoghurt

Smoked Aubergine Falafels (v) 7.5
w/ Lemon and pepper tahini

Charcuterie Board 12.95
Selection of cured meats, house made roast ham w/ Caponata and sourdough toast

Crostini 4.95 per portion (3 pieces)
- Smoked Salmon, Truffle Honey & Ricotta
- Fennel Salami, Chilli & Truffle Ricotta
- Aubergine Caponata, Chorizo & Basil

Selection of three varieties (9 pieces) 14

Cheeses from 4
See Puds

MAINS

Roast Cauliflower, Wonky Aubergine & Coconut Curry (v) 11.95
w/ Daal, caramelised onion, yoghurt and flat bread

"Wonky is not waste - it's perfectly good grub!"

Steamed Mussels
Cream, Cornish Orchard cider, garlic & chives
w/ Warm sourdough 12.95
w/ Fries 15.95

Grilled Sea Bass & Chips 17.5
w/ Pea hummus, watercress and crème fraîche tartar

Bavette Steak 19
w/ House made fries, watercress and chimichurri

The House Burger 10.95
w/ Your choice of Cornish Yarg or blue cheese and house made burger sauce
w/ Dry aged streaky bacon 11.95

Halloumi & Crushed Avocado Burger (v) 10.95
w/ Basil, coriander, garlic yogurt and rocket

Add fries to any burger + 3.5

House Club Sandwich 14.95
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil, watercress mayo and sourdough toast

Rotisserie Chicken

Quarter 6.5 / Half 11.5 / Whole 19.75

In addition please choose from our selection of sides to accompany your chicken

LITTLE PEOPLE

7.5 for two courses

Macaroni Cheese or
Mini Cheese Burger & Skin-On Fries or
Fish Fingers & Skin-on Fries or
Rotisserie Chicken & Green Beans
Ice Cream & Berry Sundae or **Fruit Cup**

SIDES

Garlic Green Beans 4

Truffle Cauliflower Macaroni Cheese 4.5

Chilli Lemon Guacamole Salad 4.5

Skin-On Fries & Paprika Aioli 3.5

Mixed Leaf Salad 4

PUDS

Rhubarb & Apple Crumble 6.95
w/ Vanilla custard

Fresh Raspberry & Almond Tart 6.95
w/ Crème fraîche

White Chocolate Mousse 6.95
w/ Berry compote, coffee and cocoa crumb

Rotisserie Pineapple 6.95
w/ Coconut sorbet and chilli syrup

Cheese
Served with our own recipe chutney, artisan bread and crackers:
Cornish Yarg, Blue Monday, Clara Goat's Cheese (u-p), Baron Bigod (u-p), Burrata

One type with a chunk of bread 4
Selection of three/five 11/15



*We are proud to have achieved the highest SRA status of 3 stars. ** As part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks and dishes.

Some of our dishes or drinks may contain allergens. u-p: unpasteurized. Please speak to a member of staff when ordering should you require any specific allergen information.

A discretionary service charge of 12.5% will be added to your bill. This is optional and need not be paid should you feel service was unsatisfactory. All of our service charge goes to our team, always has, always will.