



Starter

Crispy Pigs Head, Celeriac Remoulade, Black Apple £10.00

Brown Crab Risotto, Aged Parmesan £14.00

Mussels & Surf Clams, Marinière Style, Wood Fired House Bread £12.00

Cavatelli, Polytunnel Greens, Last Year's Chilli Oil,
Cornish Gouda (v) £12.00

Main

New Manor Farm Pork Loin & Belly, Black Pudding, Celeriac Purée, Burnt
Apple £32.00

Steamed Cornish Cod, Cuttlefish Ragu, Monks Beard £28.00

Mushroom Tart, Red Cabbage, Poached Egg (v) £19.00

Whole Cornish Brill, Sea Herbs, Celeriac Sauce £32.00

Pub Classics

New Manor Farm Sirloin Steak, Braised Ox Cheek, Peppercorn Sauce,
Hand Cut Chips, Garden Leaves £32.00

Glazed Ham, St Ewes Eggs, House Chutney, Hand Cut Chips £15.00

Ploughman's with Westcombe Cheddar or Glazed Ham, Pickles,
Potato Salad, Bread, House Chutney £15.00

Snacks

House Bread, Cultured Butter (v)
£5.00

Westcombe Charcuterie,
Panella Ham, Salami
Finocchiona, Cornichon £9.00

Cantabrian Anchovies £5.00

Gougère, Beetroot Ketchup £2.50

Sides

Heritage Carrots, Vinaigrette
(v) £5.00

Charred Hispi Cabbage,
Smoked Cavolo Nero Pesto
(v) £5.00

New Potatoes, Chili & Citrus
Butter (v) £6.00

Drinks of the Day

Cremant D'Alsace 125mL £10.50

Sofia Rose Sbagliato £10.00

Please inform a member of staff if you have any allergies before placing
your order.

10% discretionary service charge will be added to the bill.

