

AUTUMN

12 - 3 & 6 - 9

SMALL PLATES

	£
BURRATA & FIG honey balsamic dressing, hazelnuts, mint	9
HAND DIVED FAL SCALLOPS chorizo, lime aioli, cucumber	12
ROAST FENNEL, APPLE & CLEMENTINE caramelised apple, rocket, candied walnut	8
CHICKEN CAESAR TERRINE prosciutto, baby gem, Caesar dressing, croutons	9
WILD MUSHROOM BRUSCHETTA Da Bara ciabatta, parmesan	10
CELERIAC SOUP dill & cumin yoghurt with crusty ciabatta V	8

LARGE PLATES

ZUCCA FARM SQUASH RISOTTO pumpkin seeds, hazelnut VE	15
10oz PORK CHOP dressed borlotti beans, charred chicory, chimichurri, almond	20
PHILIP WARREN RUMP STEAK slow cooked celeriac, jalapeno butter, local greens	20
PAN FRIED MACKEREL FILLETS pear, red cabbage & pomegranate, dill yoghurt	18
WHOLE CORNISH SOLE beurre noisette, preserved lemon sauce grenobloise	24
CORNISH FISH SOUP local market fish, shellfish, crostini, rouille	18

PIZZAS

MARGHARITA San Marzano tomato, buffalo mozzarella, rocket V	14
MORTADELLA HAM organic buffalo mozzarella, rocket	15
MUSHROOM & SQUASH kale, Cornish cheddar, hazelnut V	15
SAUSAGE & NDUJA red onion, olives	16

SIDES £4

Cornish New Potatoes
Braised January
King Cabbage
Roasted Squash

DESSERTS

DARK CHOCOLATE MOUSSE pistachio biscotti and blackberry	9
STICKY TOFFEE PUDDING our own Roddas clotted cream ice cream, honeycomb	9
SELECTION OF CORNISH CHEESES seasonal chutney, crackers, grapes	12

V - VEGETARIAN
VE - VEGAN