

Starters

Soup of the day, warm bread . 9
Korean fried cauliflower, miso mayo . 10
Moules mariniere, warm focaccia . 12
Roasted scallop, garlic butter, samphire, pangrattato . 5.5
Pressed ham hock, persillade, mustard mayo, pickles . 12
Charred Cornish mackerel, warm nicoise salad . 14

Snacks

Marinated olives . 5 Breads, EVOO, balsamic . 5 Silverskin anchovies, roquito peppers. 4 Charred padron peppers, chilli salt . 5

Mains

Chicken supreme, fondant potato, wild mushrooms, fine beans . 26
Moules frites; St Austell Bay mussels, skinny fries . 24
Hake, romesco, saffron aioli, tenderstem broccoli, toasted almonds . 26
10oz sirloin steak, triple cooked chips, dressed leaves, garlic butter . 36
Saffron risotto, summer vegetables, shaved parmesan, salmoriglio dressing . 18
Greek salad . Heritage tomatoes, cucumber, red onion, marinated feta, fresh mint, oregano, red wine vinegarette . 10/18

Sides

Skinny seasalt fries . 5
Triple cooked chips . 6
Triple cooked chips, truffle mayonnaise, parmigiano Reggiano . 7.5
Rocket, fig, parmesan . 6
Garlic Pizzetta, mozzarella . 7.5
Green Caesar salad . 6

Pizzas

Available to takeaway

Margherita . Tomato, basil, mozzarella . 14

Sloppy Joe . Spiced beef, jalapenos . 15

Fire & Tide . Nduja, king prawns, roquito peppers . 16

Funghi Bianca . Wild mushrooms, bechamel sauce, blue cheese, truffle oil . 15

Pizza Dips . Sriracha aioli or black garlic mayo . 2

Desserts

Dark chocolate mousse, Chantilly cream, salted caramel, honeycomb . 9 Orange polenta cake, English strawberries, whipped mascarpone . 9 Marinated pineapple, coconut pannacotta, white rum syrup . 9 Trio of Cornish cheeses, biscuits, chutney . 12

Due to the nature of our kitchen we are unable to guarantee any food to be allergen free.

We will make every effort to cater for individual allergies.

Please talk to a team member for more information regarding your dietary requirements.