

# DINNER MENU

## NIBBLES

Bread Board | 6 | GFO & DFO  
House Flavoured Butter, Olive Oil & Balsamic

Marinated Olives | 5 | GF & DF

Smoked Almonds | 5 | GF & DF



## STARTERS

Cornish Crab | Tart | 15 | DFO  
Brown Crab Mayonnaise, Pickled Apple  
& Fresh White Crab Meat

Scallops | 20 | GF & DFO  
Crispy Soy Glazed Pork Belly, Carrot & Anise  
Puree, Sesame Seeds & Spring Onion

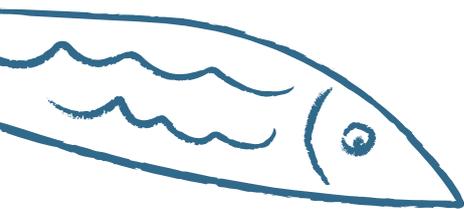
Duck Rilette | 15 | GFO & DF  
Spiced Plum Chutney, Seasonal Leaves  
& Toasted Sourdough

Cornish Mussels | 14 | GFO & DFO  
Sourdough with a Flavour of the Day.  
Ask your server for more details

Burrata | 14 | GFO & V  
Balsamic Plums, Hot Honey Walnuts & Crostini

Roasted Red Pepper & Tomato Soup  
12 | GFO, DFO, V & VGO  
Cream Drizzle

Beetroot Tartlet | 14 | DFO, V & VGO  
Whipped Goats Cheese, Granny Smith & Rocket



## MAINS

8oz Sirloin Steak | 38 | GFO & DFO

Vine on Tomato, Sautéed Wild Mushrooms,  
Peppercorn Sauce & Triple Cooked Chips

Market Fish | POA | GF

New Potatoes, Brown Butter, Capers & Parsley

Cornish Mussels | 26 | GFO & DFO

Fries, Sourdough with a Flavour of the Day.  
Ask your server for more details

Chicken Breast | 28 | GF & DFO

Fondant Potato, Chicken Leg Bon Bon,  
Savoy Cabbage, Celeriac & Rosemary Jus

Cornish Crab Linguine | 28 | GFO & DF

Chilli, Garlic & Lemon

Vegetable Pappardelle | 22 | DFO & VGO

Basil Cream, Cherry Tomato, Roasted  
Artichoke & Courgette

Creedy Carver Duck Breast | 28 | GFO & DFO

Pomme Anna, Crispy Kale, Orange & Red Wine Jus

Squash Ravioli | 22 | DFO, V & VGO

Sage Butter, Hazelnut & Lemon Pangrattato

## SIDES

Tenderstem Broccoli, Chilli & Ginger Butter

7 | GF & DFO

Herby New Potatoes | 6 | GF & DFO

Thick Cut Chips | 6 | GFO

Fries | 6 | GFO & DFO

Mixed Leaf Salad | 5 | GF & DF

Your food is freshly prepared to order. If you have any allergies or dietary requirements, please inform a member of staff before ordering. Further allergen information is available upon request. A discretionary 12.5% service charge will be added to your bill.

# DESSERT MENU



## Coffee Chocolate Tart | 12

Coffee Caramel, Cremeux  
& Mascarpone Cream

## Rhubarb Panna Cotta | 12 | GF

Roasted Granola

## Lemon Meringue Cheesecake | 12

Curd, Raspberry & Marshmallow Meringue

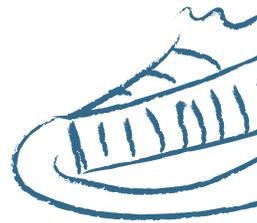
## A Selection of Ice Cream or Sorbet

8 | GF, DFO & V

Ask your server for today's flavours

## A Selection of Cornish Cheeses | 16 | GFO

3 Cheeses, Greet Cheese Chutney  
& Traditional Accompaniments



GF - Gluten Free | VG - Vegan

GFO - Gluten Free Option | DFO - Dairy Free Option