



Selection of bread with EV olive oil or butter	3.5
Mixed olives	4

## **STARTERS**

Asparagus soup, cream, bread PBO	7
Devilled mixed mushrooms, spinach, poached egg, sourdough PBO GFO	8
Double baked Gruyère and Cheddar souffle, mornay sauce, watercress GF	8
Smoked duck, pear compote, toasted hazelnuts, bitter leaves GF	10
Confit trout, trout pate, pressed cucumber, puff pastry GFO	10
River Fowey mussels, leeks, white wine, cream, focaccia GFO	10

## **MAINS**

Corn fed chicken supreme, parsnip and maple syrup puree, bacon, polenta and Parmesan chips, chicken jus GF	24
Three cheese ravioli; Bath blue, pecorino, mascarpone, brown butter sage sauce, candied walnuts	18
Steamed halibut, crushed baby potatoes, samphire, tenderstem broccoli white wine sauce GF	26
Slow braised short rib, mashed potatoes, mushrooms, crispy onions, heritage carrots GF	25
Porchetta, black pudding crumble, confit potatoes, green beans, cider sauce	24
10 oz sirloin steak, hand cut chips, onion rings, sautéed mushroom. Bone marrow butter or peppercorn sauce GF	29
Homemade wild gnocchi, tenderstem broccoli, asparagus, honey baked ricotta, pesto, pine nuts, pickled wild garlic flowers PBO GFO	18
2 smashed 4oz beef burgers, brioche bun, tomato, lettuce, pickled red onion, relish, skinny fries	16

## **SIDES**

Triple cooked chips or skinny fries	4.5
Mixed leaf salad with mustard dressing	4
Medley of seasonal vegetables	4

We have a small kitchen and menu ingredients may contain or come into contact with allergens  
Please inform your server of any allergen concerns before ordering

PB - Plant-based | PBO - Plant-based option | GF - Gluten-free | GFO - Gluten-free option

**A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 6 OR MORE**