

LUNCH MENU 2022

...While you browse

Marinated Olives. (vn) £4

Warm Smoked Almonds with Rosemary & Sea Salt (vn) £4

Small Plates

Olives and Bread (vn) £7.50

Marinated Olives, Oil, Fig Balsamic Reduction, and Sourdough Slices

Hummus and House Dips (vn) £8

Homemade Hummus. Smoked Garlic & Cannellini Bean. Purple Carrot & Cumin.
Served with Crudités, and Crusty Bread

Soup of the Day (vn) £8

served with Crusty Bread. Speak with your server for today's choice

Prosciutto and Mozzarella Salad (g/f) £9

Prosciutto, Mozzarella, Sun Blushed Tomatoes, and Rocket Salad, with Parmesan Shavings

Smoked Haddock Fishcake £9

Breaded Cornish Smoked Haddock Potato Cake, Creamy Davidstow Cheddar, &
Chive Sauce, and a Rocket, Caper, & Lemon Oil Salad

Fricassee of Wild Mushrooms (v) £9

A Selection of Sautéed Wild Mushrooms with Shallots, Garlic, White Wine,
Lemon Juice, & Parsley, served on Sourdough Toast

Smoked Mackerel Pate £9

Oak Smoked Cornish Mackerel, Cream Cheese, Chive, & Lemon Pate, served with Pickled Cucumber,
Horseradish Cream, and Toasted Farmhouse Bread

Loaded Baked Camembert £10.50

Rose Harissa, Wine Infused Apricot, & Toasted Pine Nuts
Smoked Garlic, Olive Oil & Rosemary
Mushroom, Truffle, & Tarragon
Diced Chorizo & Honey

Sandwiches / Ciabattas

Cornish Crab, Crème Fraîche, Chives, & Lemon Zest £ 18
Roast Chicken, Shredded Ham, & Sage Aioli £12
Cornish Yarg & House Chutney £11
BBQ Pulled Pork, Chorizo, & Davidstow Cheddar £12
Roasted Mediterranean Vegetables, hummus, & Rose Harissa Mayonnaise £11
All served with Garden Leaves and Root Vegetable Crisps

Antipasti

Great to share, accompanied by a selection of Crackers, Salad, Fruits, Pickles, and Homemade Chutney...

Charcuterie Plate £18
Cornish Cheese Plate (v) £18
Vegan Mezze Plate (vn) £16
Mixed Plate £20

Salads

Chicken and Bacon Caesar Salad £14

Rosemary Roasted Chicken, Bacon Chips, Caesar Dressing,
Baked Croûtons and Garden Leaves, finished with Parmesan Cheese.

BBQ Pulled Pork Salad £14

Slow Braised BBQ Seasoned Pork Shoulder, Garden Leaves, Maple Candied
Bacon, Homemade Apple Coleslaw, Baked Croûtons and Dressings.

Falafel & Cous Cous Salad (vn) £12

Pan Fried Homemade Falafel Patty, Lemon & Apricot Cous Cous,
Garden Leaves, Basil & Garlic Dressing, Toasted Pine Nuts & Seeds.

Greek Salad (v) (g/f) £11

Dressed and Tossed Salad of Garden Leaves, Tomato, Cucumber,
Pepper, Red Onion, Olives, & Feta Cheese.

Large Plates

Mounts Bay Mussels Steamed in Cider with Leek, Saffron, & Clotted Cream. Crusty Bread £17

Smoked Bacon & Mushroom Tagliatelle Carbonara £14

Mushroom Tagliatelle Arrabiata (v) £13

Truffle, Rocket & Parmesan Risotto (v) (g/f) £13

Chicken & Chorizo Risotto (g/f) £14

Sides

Roasted Jacket Potato Wedges with Smoky Tomato Sauce, and Garlic Mayonnaise. (vn) £5

Garlic & Thyme Ciabatta Bread served with Marinara Dipping Sauce. (v) £5