

### **Aperitif**

Mixed Olives & Garden Herbs **£4**

Cornish G&Tea Negroni – Campari, Cornish Gin, Martini Rosso **£8**

### **Small Plates**

Homemade Soup – Always Vegetarian **£5.5**

Chicken Liver Parfait, Red Onion Tatin & Nasturtium **£7**

Mature Cheddar & Spring Onion Scones, Fig Jam & Parma Ham **£8**

Cherry Tomato Risotto with Basil, Parmesan & Balsamic Glaze **£7 (Main Available)**

Local Scallops, Roast Corn Puree & Bacon Crumb **£11.5**

Cornish Mackerel, Beetroot, Hazelnut & Horseradish Cream **£9**

### **Mains**

Roast Chicken Supreme, Squash, Puy Lentils, Cream Sauce **£16**

Duck Breast, Wilted Greens, Spiced Apricot, Red Wine Sauce **£21**

Pan Fried Hake Fillet, Polenta Mash, Mushrooms & Red Wine Sauce **£21**

Cornish Fillet Steak, Creamy Mash, Helford Blue Cheese, Pepper Sauce **£27**

Gnocchi, Grilled Goats Cheese, Spring Onion, Spinach & Peas **£16**

### **Old Favourites**

St Austell Bay Moules Mariniere **£8 /**

Main with Fries **£15.5**

Tempura Catch of the Day, Paprika Mayonnaise, Chunky Chips **£Poa**

Vegetable Thai Spiced Curry

Jasmine Rice **£14**