

Winter Menu

Starters

Homemade Bread rolls with dipping oil or butter £2.50

Homemade Hummus and Pitta bread, salad garnish & Chilli oil £4.75

Twice baked Leek soufflé with cheese sauce £7.00

Seasonal soup of the day, sour dough or in-house bread rolls and croutons £6.00

Fillet of Cornish mackerel with beetroot & cranberry relish £7.00

Black pudding Scotch egg, onion marmalade £7.00

Mains

Venison with Rhubarb chutney, Beetroot Granola, duchess potato's £18.50

Poached & marinated Chicken, carrot pickle with crispy chicken skin £17.50

Aubergine & field mushroom Tian, fennel, goats cheese, cranberry & chestnut £16.00

Szechuan-spiced sea bream with radish slaw, courgettes, buttered midi potatoes £16.50

Cornish ribeye steak £21.00 Cornish rump steak £17.00

(Served with hand cut triple cooked chips, onion rings, marinated tomatoes and mushrooms)

Fully loaded Beef Burger, melted Cheese, Onion rings, Gherkins & BBQ sauce £11.75

Lamb & mint Burger with Tzatziki & cucumber £10.75

Seasoned Paddock Chicken Burger, tomato & mayo £11.75

Halloumi Stack Burger, hummus & peppers £10.75

Add onion rings or avocado £1.00 Bacon £1.25

(All burgers are served with hand cut triple cooked chips)

Dessert

Hot Choc & peanut butter fondants, cherries, ice-cream £7.00

Poached Pink Rhubarb & Apple Charlotte with cream £7.00

Gin & tonic Cheesecake, lime infused raspberries £7.00

Sticky Toffee Pudding with Banana Caramel Sauce £7.00

Cornish Cheese board, Pear, Celery, Damson Membrello & Pecans £8.50