

## Example Menu

### N I B B L E S

**CRAB FILLED DOUGHNUTS**, CORAL SUGAR 6.00

**BUTTERMILK FRIED CHICKEN**, SMOKEY BACON DIP 6.00

**ROAST GARLIC HUMMUS**, CARAWAY FLATBREAD, DUKKHA 5.00

**MARINATED OLIVES**, MANCHEGO, SMOKED ALMONDS 5.00

**PORTHILLY OYSTER**, SHALLOT VINEGAR, LEMON 3.5 EACH

### S T A R T E R S

**LAMB SHOULDER AND PEARL BARLEY BROTH**, JERUSALEM ARTICHOKE, SALSA VERDE 8.00

**DRESSED CORNISH CRAB**, BROWN CRAB MOUSSE, PASSION FRUIT, PICKLED CARROT, CORIANDER 12.00

**PORT GAVERNE ROCKPOOL**, STEAMED SHELLFISH, CHORIZO, PARSLEY, GARLIC AND WHITE WINE 14.00

**VENISON CARPACCIO**, CELERIAC REMOULADE, POACHED PEAR, CANDIED WALNUT, BANYULS SYRUP 10.00

**GRILLED MACKEREL FILLET**, BEETROOT AND APPLE DRESSING, HORSERADISH CREAM, RYE CROUTONS 8.50

**CAULIFLOWER SALAD**, CRISPY CAULIFLOWER, POMEGRANATE, RED ONION, MIZUNA CRESS 8.00

### M A I N S

**BEER BATTERED HADDOCK FILLET**, HAND CUT CHIPS, MINTED CRUSHED PEAS, CURRIED MAYONNAISE 15.50

**WARRENS OLD CORNISH SAUSAGE**, CREAMED POTATO, GREENS, ROAST ONION GRAVY 14.50

**10OZ RIBEYE STEAK**, HAND CUT CHIPS, GARLIC MUSHROOM, TOMATO, PEPPERCORN SAUCE, ROCKET 22.50

**STEAMED GAME SUET PUDDING**, BRAISED RED CABBAGE, GLAZED CARROT, RED WINE JUS 15.95

**ROAST GUINEA FOWL BREAST**, CONFIT LEG, LENTILS, ROAST SQUASH, PURPLE SPROUTING BROCCOLI 18.50

**NEWLYN HAKE FILLET**, MUSHROOM KETCHUP, TARRAGON GNOCCHI, PICKLED MUSHROOM AND GRAPES 17.95

**PAN FRIED RAY WING**, CREAMED POTATO, RAINBOW CHARD, SPICED BROWN SHRIMP BUTTER 17.95

**ROAST SQUASH PUFF PASTRY TART**, GOATS CHEESE, TOASTED SEEDS, MIXED GREENS 15.50

### S I D E S

**HAND CUT CHIPS**, CORNISH SEA SALT 4.00

**SKIN ON FRIES**, PARMESAN AND BLACK TRUFFLE 4.00

**CREAMED POTATO** 4.00

**BUTTERED GREENS**, TOASTED ALMONDS 4.00

**BRASIED RED CABBAGE**, SPICES 4.00

**MIXED BABY SALAD LEAVES**, HOUSE DRESSING 4.00

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING