



# STARGAZY <sup>Z</sup><sub>ZZ</sub>

## LUNCH MENU

### SMALL PLATES

- COOMBESHEAD FARM SOURDOUGH, WHIPPED BUTTER 5.00  
SMOKED CODS ROE, PORK CRACKLING, CRISPY TORTILLA 5.00  
CURRIED HUMMUS, CRISPY GRAINS, TORTILLA 5.00  
TRUFFLED NUTS, MARINATED OLIVES 5.00  
CORNISH CRAB & SAFFRON ARANCINI, PECORINO 6.00  
SMOKED HADDOCK SCOTCH EGG, CURRY MAYONNAISE 8.00  
PRESSED PORK, APPLE, PISTACHIO, FIG, SOURDOUGH 8.00  
HERITAGE TOMATO, BURATTA, BASIL, BALSAMIC 7.00

### LARGER PLATES

- CORNISH CRAB RAREBIT, SAMPHIRE, FENNEL, BROWN CRAB MAYONNAISE 14.00  
POACHED LOBSTER ROLL, BRICOHE, ORANGE, BASIL, SPRING ONION 14.50  
BREADED PLAICE FILLETS, PEAS, SMOKED BACON CREAM, GEM LETTUCE 16.50  
STEAMED PORTHILLY MUSSELS, ORCHARD CIDER, CHORIZO, SEA BEET 9.50 / 15.50  
AGED BEEF BURGER, BRIOCHE BUN, TOMATO JAM, GEM, LETTUCE, SKINNY FRIES 15.50  
PEA RISOTTO, COURGETTE, GOATS CURD, PUMKIN SEEDS, RED ONION 15.50

### SIDES all at 4.50

- SEAWEED BUTTERED CORNISH POTATOES  
TOMATO AND FENNEL SALAD  
SKINNY FRIES, TRUFFLE AND PARMESAN  
HAND CUT CHIPS, CORNISH SEA SALT  
BUTTERED SUMMER GREENS

### PUDDINGS

- TREVATHAN FARM STRAWBERRY TART, VANILLA CREAM, PISTACHIO 8.00  
WHITE CHOCOLATE BRULEE, RASPBERRY, BASIL 8.00  
STICKY DATE PUDDING, CLOTTED CREAM ICE CREAM, HAZELNUT BUTTERSCOTCH 8.00  
WEST COUNTRY CHEESES, QUINCE MEMBRILLO, CRACKERS 10.00

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE INFORM US IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS.



# STARGAZY z

## DINNER MENU

### SNACKS

COOMBESHEAD FARM SOURDOUGH, WHIPPED BUTTER 5.00

SMOKED CODS ROE, PORK CRACKLING, CRISP TORTILLA 5.00

CURRIED HUMMUS, CRISPY GRAINS, TORTILLA 5.00

TRUFFLED NUTS, MARINATED OLIVES 5.00

### STARTERS

STEAMED PORTHILLY MUSSELS, CIDER, CHORIZO, SEA BEET 9.00

SMOKED HADDOCK SCOTH EGG, CURRY MAYONAISE, CORIANDER 8.00

POTTED CORNISH CRAB, BITTER LEAVES, FENNEL, RYE CRACKERS 11.00

ORCHARD CIDER CURED TROUT, BEETROOT, HORSERADDISH 9.00

PRESSED PORK, APPLE, PISTACHIO, FIG, SOURDOUGH 8.50

HERITAGE TOMATO SALAD, BURATTA, BALSAMIC, NASTURGION 8.50

### MAINS

ROAST BLONDE RAY WING, CHARRED LEEKS, GREEN PEPPERCORN SAUCE 19.00

PAN FRIED HAKE, CORNISH EARLIES, CHORIZO, LEMON, FENNEL 18.00

GRILLED PORT GAVERNE LOBSTER, LEMON AND HERB BUTTER, SKINNY FRIES 25.00 / 48.00

LAUNCESTON LAMB RUMP & SCRUMPET, SALSA VERDE, BABY GEM, ONION 22.00

DRY AGED RIBEYE, HAND CUT CHIPS, ROAST MUSHROOM, BERNAISE SAUCE 27.00

CHARRED HISPI CABBAGE, ROMESCO SAUCE, HAZELNUT DRESSING 16.00

PEA RISOTTO, COURGETTE, GOATS CURD, PUMKIN SEEDS, RED ONION 16.0

### SIDES all at 4.50

SEAWEED BUTTERED POTATOES

TOMATO AND FENNEL SALAD

SKINNY FRIES HAND CUT CHIPS, CORNISH SEA SALT

BUTTERED SUMMER GREENS

### PUDDINGS

TREVATHAN FARM STRAWBERRY TART, VANILLA CREAM, PISTACHIO 8.00

WHITE CHOCOLATE BRULEE, RASPBERRY, BASIL 8

STICKY DATE PUDDING, CLOTTED CREAM ICE CREAM, HAZELNUT BUTTERSCOTCH 8

WEST COUNTRY CHEESES, QUINCE MEMBRILLO, CRACKERS 10

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE INFORM US IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS.