

2 COURSE £27 - 3 COURSE £33

S N A C K S

- in house marinated olives & pickles +£5
- warm home baked bread, smoked butter, balsamic olive oil +£6
- maple & chilli roast nuts & seeds +£6

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S T A R T E R S

- cornish pork rillettes  
celeriac remoulade, fig & red onion relish, charred toast
- whipped brown crab & smoked mackerel  
salmon gravadlax, dill pickled cucumber, crisp bread
- cumin spiced humus  
beetroot & balsamic red onions, cashew dukkha, charred feta, bhaji scraps
- west country mussels  
tandoori cream, lime yoghurt, coriander flat bread

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M A I N S

- slow roast cornish pork belly  
roast veggies, greens, roasties, yorkie pud, apple cider sauce, real gravy
- roast rib of Launceston beef & slow braised brisket  
horseradish cream, roast veggies, greens, roasties, swede & carrot mash, yorkie pud, real gravy
- fig tree fish stew  
pollock, skate, ling, salmon, mussels, crab bouillabaisse, warm bread aioli
- sage & onion polenta  
nut roast & lentil croquette, cauliflower caponata, tomato & olive sauce

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S I D E S - buttered cavolo nero - olive oil mash - caramelised red cabbage  
+£5 each

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D E S S E R T S

- christmas sticky toffee pudding  
honeycomb ice cream, toffee sauce
- clementine posset  
brown sugar & oat crumble, cocoa sorbet
- affogato  
clotted cream ice cream, double espresso, biscotti, honeycomb
- in house churned ice cream & sorbet
- local cheese  
sharpham brie, longbow goats, yarg, blue bay smoked butter, figgin chilli relish, crackers  
+£3

LEAVE US A REVIEW ON TRIPADVISOR - SCAN ME

do you trust the chef?  
wed & thurs from 530pm, sat after 9pm

