

2 course £27 - 3 COURSE £33

S N A C K S

- house marinated olives & pickles +£5
 - warm home baked bread, whipped smoked butter +£6
 - chilli & maple roast nuts & seeds +£6
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S T A R T E R S

- cornish chicken liver & green peppercorn pate
celeriac remoulade, fig & red onion relish, charred toast
 - seafood plate
torched mackerel, plymouth gin cured trout, dill pickled cucumber
 - whipped feta
roast beetroot, tarragon tomatoes, root veg bhaji scraps
 - west country mussels
sandford cider cream, chorizo, cavolo nero, warm bread, aioli
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M A I N S

- cornish pork belly
soy, ginger & chilli pork broth, pickled ginger potato terrine, coriander maple roast
carrots, butternut puree
 - fig tree fish stew
gurnard, pollock, hake, trout, clams, mussels, crab bouillabaisse, warm bread, aioli
 - braised hispi cabbage
garlic confit puy lentils, aubergine caponata, mint yogurt
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D E S S E R T S

- sticky toffee pudding
honeycomb ice cream, toffee sauce
- affogato
double espresso, clotted cream ice cream, biscotti, honeycomb
- panna cotta
cocoa sorbet, caramel soaked raisins, oat crumble
- local cheese +£3
Sharpham brie, blue bay, yarg, whitelake goats, chutney, biscuits

do you trust the chef? every wednesday & thursday evening