

2 COURSE £38 - 3 COURSE £45

S N A C K S

- olives & house pickles +£6
 - warm baked bread, smoked butter +£6
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S T A R T E R S

- cornish ham hock terrine
celeriac remoulade, charred toast, dill pickle
 - charred british asparagus
caramelised red onion, sesame & cashew bubba ganoush, toasted cashew & feta
 - fish soup - flavoured with orange, fennel & dill
whipped smoked crab on toast, pickled cucumber & radish
 - wild garlic & smoked devon chicken arancini
bacon & maple jam, crispy parma ham, parmesan
 - carrot & coriander bhaji
beetroot, pickled cauliflower, mint & dill, fermented chilli yoghurt
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M A I N S

- charred devon lamb breast
crispy feta & olive potato, charred spring veg, harissa, torched feta
 - cornish pork belly
chorizo mash, creamed hispi & blackpudding, pork red wine sauce
 - local panko crumbed gurnard
St austell mussels, tomato & fennel confit, fregola, charred red pepper aioli
 - local cod fillet
curry spices, warm turmeric slaw, crispy wild garlic potato terrine
 - celeriac, corn & wild mushroom 'risotto'
crispy cauliflower, pickled wild mushroom, charred purple sprouting broccoli
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S I D E S

- crispy fried wild garlic potato terrine, chicken fat & wild garlic aioli, parmesan +£5
 - baby jem & house pickle salad, dill & sweet mustard dressing +£4.5
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D E S S E R T S

- sticky toffee pudding
salted caramel & honeycomb ice cream, toffee sauce, ginger honeycomb
- lemon
lemon & toasted fennel seed posset, limoncello raisins & apple, honeycomb, biscotti
- chocolate
cornish sea salt chocolate brownie, smoked chocolate mousse, cocoa sorbet
- in house churned ice cream
ginger honeycomb, almond & pecan biscotti
- local cheese plate +£3
sharpham brie, yarg, longbow goats, blue bay, fig & onion relish, sourdough crackers