

sample dinner
2 course £38
3 course £45

nibbles

olives & house pickles +£6

balsamic, rosemary & cornish sea salt focaccia, smoked butter +£6

starters

skate wing brandade, plymouth gin cured trout, pickled fennel & cucumber

pork & sage terrine, pickled red cabbage, remoulade, charred toast

beef cheek arancini, roast tomato sauce, parmesan, onion

whipped feta, charred feta, roast beetroot, fried olives, olive relish

french onion soup, chive polenta croutons, pennard ridge goats cheese

mains

cornish pork belly, lentil & chorizo ragout, sticky maple carrots, chorizo
crumb, pork sauce

doombar braised devon brisket, dauphinoise, caramelised red cabbage,
peppercorn red wine sauce

whole roast local bream, hispi & tender stem broccoli, salsa verde, olive
oil mash

local fish stew, fowey mussels, lemongrass & crab bouillabaisse, warm
bread, aioli

barley & tandoori spiced butternut risotto, parsnip bhaji, cashew dukka,
lime pickle

pudds

sticky toffee pudding, honeycomb ice cream, toffee sauce

affogato - double espresso, nutmeg ice cream, honeycomb & chocolate salami

chocolate miso mousse, white chocolate meringue, plum & orange caramel,
crème fraiche

in house churned ice cream & sorbet, biscotti & honeycomb

local cheese - crackers, balsamic onions, smoked butter +£3

enjoy a figgin roast? join us for our next one
2 course £30 / 3 course £35