

# Starters

## **The 'Doughnut'**

*Beef short rib, Korean BBQ sauce, our own kimchi & chilli jam*

£8.95

## **Crab Nachos**

*Hand-picked local crab, thermidor mayo, lime crème fraiche & chilli jam*

£9.95

## **Tempura Vegetables**

*Daikon salad, pickled ginger & miso dressing*

£7.95

## **Half Shell Scallops**

*Grilled with a wild garlic butter & lemon crust*

*Starter £9.95 / Main £18.95*

## **Cornish Mussels**

*Steamed with a white wine & garlic cream OR with chilli, ginger & coconut*

*Starter £9.95 / Main £18.95*

## **Crab Soup**

*Parmesan croutons, focaccia & brandy*

£6.95

## **Smoked Fish Arancini**

*Panko crumb, katsu sauce & Asian slaw*

£8.95

Please speak to your server before ordering if you suffer from any food allergies or have any dietary requirements, as not all ingredients are listed in our menu descriptions.

Guests with severe allergies should be aware that although due care is taken, there is always a risk of allergens being present.

We do not operate a nut free kitchen.

# Mains

## **Hake Kiev**

*Stuffed with Pancetta & Cornish Yarg - Wild Garlic Panko Crumb,  
Café De Paris butter & seasonal vegetables*

£21.95

## **Wild Mushroom Linguine**

*Smoked garlic, truffle oil, spinach & Feta*

£15.95

## **Indonesian Fish Curry**

*Vibrant yellow curry, haddock, hake, Kaffir lime, pickled carrot, coriander &  
jasmine rice Also available as a Vegan Curry*

£18.95

## **Pork Belly**

*Hog's pudding scotch egg, seared scallop, cider & mustard sauce, dauphinoise  
potato*

£22.95

## **Flat Iron Steak**

*Char-grilled & served medium-rare, crispy onions, roasted vine tomatoes,  
brandy spiked peppercorn sauce, hand cut chips*

£24.95

## **Fish & Chips**

*Local haddock fillet in a lemon bubble batter, hand cut chips, mushy peas,  
tartare sauce*

£18.95

## **Sides & Snacks £3.95 each**

Fries & Cornish sea salt

Home-made bread & butter

Steamed samphire, spring greens, savoy & spinach

Baby potatoes, Nduja & caramelised onions

Crispy squid & chilli jam

Giant Gordal Olives, Extra Virgin, Black Pepper

Wild rocket, sun-blushed tomato, parmesan & balsamic