

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 fraîche & chilli jam

£10.95

Tempura Vegetables

Daikon salad, pickled ginger & miso dressing

£7.95

Half Shell Scallops

Grilled with a wild garlic butter & lemon crust

Small £10.95 / Large £19.95

Mussels

Steamed with a white wine & garlic cream OR Goan style

Small £9.95 / Large £18.95

Crab Soup

Rich & decadent with garlic oil, crème fraîche, brandy & focaccia

£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 & hasselback potatoes

£22.95

Wild Mushroom Linguine

Smoked garlic, truffle oil, spinach & feta

£16.95

Indonesian Fish Curry

Vibrant yellow curry, haddock, hake, kaffir lime, pickled carrot, coconut sambal, coriander & jasmine rice also available as a plant based 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, roasted vine tomatoes, rocket, brandy spiked peppercorn butter, 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