

Our menu is prepared with fresh locally sourced ingredients by our team of highly skilled chefs. We work closely with our local suppliers to deliver the best quality using the freshest ingredients. As our menu is freshly prepared there may be wait on your food arriving at busy times.

STARTERS

Smoked almonds £4 (VE)(NGCO)

Marinated olives, toasted focaccia, olive oil, balsamic (VE) £8

Oven baked Chorizo, honey £7

Stuffed sweet peppers, preserved lemon, ricotta, thyme (V)(NGCO) £5

Calamari, curried mayonnaise £9

Grilled halloumi, sweetcorn fritter, harissa sauce, spring onion (V) £9

Smoked mackeral pate, pickled cucumber, toast (NGCO) £10

Smoked haddock chowder, bacon, toasted focaccia £10

Cheesy Garlic bread, garlic butter, parsley & mozzarella £7

Chicken wings, Soy, honey & chilli glaze £9

Pulled hoisin mushroom Bao Bun, spring onion, pickled cucumber (VE) £9

Iberico ham croquetas, romesco sauce, Manchego £9

Grilled sardines, harissa & tomato sauce, toasted focaccia £9

PUB CLASSICS

Fish & chips with chunky chips, crushed peas and tartare sauce £17

House roasted thick cut ham with fried St Ewe eggs & chunky chips (NGCO) £15

Confit pork belly, Iberico ham Croquetas, roasted apple puree, spring onion mashed potatoes, tenderstem broccoli, red wine jus £23

Chicken madras, basmati rice, naan bread, mango chutney, raita, crispy onions £18

Butchers' sausages, mashed potatoes, tenderstem broccoli, red wine jus, crispy onions £16

Butternut squash curry, coconut milk, chilli, kaffir lime, roasted cauliflower, basmati rice (VE) £18

Chicken caesar salad, bacon, cos, frisee, anchovy, crouton, caesar dressing, Manchego £17

Braised short rib of beef, Wholegrain mustard mashed potatoes, pancetta & hispi cabbage, red wine jus £23

BURGERS

Beef burger, gem lettuce, burger sauce, tomato, gherkin, bacon, cheese sauce, skin on fries £17 Southern fried chicken burger, gem lettuce, coleslaw, hash brown, Monterey Jack cheese, skin on fries £17 Garden burger, gem lettuce, tomato chutney, skin on fries (VE) £16

STEAK & SEAFOOD

Fillet steak, parmentier potatoes, vine tomato, garlic & parsley butter (NGCO) £29
Porthilly mussels, white wine, garlic, shallot, double cream, toasted focaccia (NGCO) £22
Pan fried catch of the day, parmentier potatoes, spinach, hollandaise sauce £23
King prawns, catch of the day, butternut squash curry, coconut milk, chilli, kaffir lime, , basmati rice £23

PIZZA

Margherita, mozzarella, oregano & fresh basil £12 Meat feast, Sobrasada, Chorizo, pepperoni, mozzarella, chilli oil & fresh basil £17 King prawn, garlic & chilli, hot smoked salmon, mozzarella, fresh chilli & chilli oil £17

DESSERTS

Sticky toffee pudding with butterscotch sauce & vanilla ice cream (V) £7

Affogato, vanilla ice cream, double shot espresso, Cornish Sea salt, shortbread (V) £6

Vegan snickers bar (VE) £7

Lemon tart, berries, £7 (V)

Dark chocolate Amaretto torte, clotted cream, berries £7 (V)(NGCO)

Selection of ice cream - vanilla, chocolate, strawberry, mint choc chip (NGCO)(V) £6

Selection of sorbets - Passionfruit or raspberry (NGCO)(VE) £6

SIDE ORDERS

Skin on fries (V) £4
Coleslaw (NGCO)(V) £4
Creamy peppercorn sauce (V) £4
Beer battered onion rings (VE) £4
Seasonal greens (NGCO)(V) £4
Curry sauce (V) £3
Dressed salad (V)(NGCO) £4

ALLERGEN & DIETARY INFORMATION