



STARTER

Melted Cornish Gouda, pickled vegetables and croutons	£6
Pigeon breast and crispy leg with cavalo nero and winter berries	£7
Roast Crown Prince pumpkin with nduja, hazelnuts and citrus yoghurt	£7
Crab rarebit with crème fraiche panacotta, walnut pickled apple & watercress	£8

MAIN COURSE

Tregothnan venison with Ratte mash, cauliflower & pickled blackberry sauce	£20
Pan roast seabass, with barbecued artichoke, prawn emulsion & pickled grapes	£18
Skirt steak, with mushroom puree, roast celeriac and shallot, mustard & garlic	£16
Wild mushrooms with tarragon croquette, romanesque & egg yolk	£14

SIDE DISHES

Olives and homemade bread	£4
Homemade bread and fresh churned butter	£3
Triple cooked chips	£3
Herbed new potatoes	£3
House salad	£3
Seasonal vegetables	£3

DESSERT

Apple and rapeseed oil cake with sesame, toffee and milk solids	£7
White chocolate crunchie with redcurrant jelly and coffee ganache	£6
Cream cheese sorbet with dark treacle sponge & butterscotch date sauce	£6
Strawberry soup with a black pepper sable and white chocolate vodka gelato	£6
Cheeses, quince, fig and almond roll oatcakes (see board for selection)	£8
Selection of homemade ice creams (per scoop – see board for flavours)	£1.50