

Small plates

Scotch egg, whiskey mayonnaise	9
Devilled kidneys, sage butter, sourdough toast	9
Potted brown shrimp, mace butter, toasted sourdough	9
Gruyere arancini, puttanesca sauce, olive & pepper dressing	9
Soup of the day served with bread	8



Large plates

Seafood risotto, cod, salmon, mussels, scallops, herb oil	24
Fish pie, cod, salmon, smoked haddock, spinach, leeks, egg, buttered greens	24
Beer battered fish and chips, mushy peas, homemade tartare sauce	19.50
8oz ribeye steak, Cornish tomato, field mushroom in thyme butter, peppercorn sauce, chips	28
Classic mac 'n' cheese with bacon, cheese crumb (optional)	15
Pappadelle pasta, arrabiata sauce, parmesan	16

Sides

Chips/Fries 6	Buttered greens 6
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Desserts

Sticky toffee pudding, butterscotch sauce, shipwreck ice cream	9
Seasonal crumble, choice of clotted, pouring or ice cream	9
Lemon posset, raspberry jelly, shortbread	9

Please ask a member of staff for information on non gluten containing dishes and any allergen advice.

Our suppliers are all local:

RJ Trevarthen, Celtic Fish and Game, Westcountry Fine Foods/Canara Farm, Matthew Stevens Fish, Mounts Bay Dairy, Keith Wicketts Poultry, Moomaid of Zennor