



Rosemary & Garlic Bread with Herb Butter

Starters

Broccoli Soup, Croutons, Herb Oil V (d,g) 5.95

Fish Soup, Garlic Mayonnaise, Croutons and our Bread (g,f,e,c) 6.50

Newlyn Scallops, Apple, Lemon and Leaves (mo,d) 8.95

Grilled Goats Cheese, roasted Mediterranean Vegetables,
Tomato Chutney V (d,g) 6.95

Deep-fried Goujons of Pollock with Leaves, pickled Fennel and
Tartar Sauce (f,d,g,e) 6.95

Chicken Caesar Salad, Baby Gem Lettuce, crispy Anchovies,
Parmesan Cheese (d,g,e,f) 7.95

Main Course

Fish & Chips - Ale battered Fish, mushy Peas, Chips
and Tartar Sauce (f,e,g) 11.95

Bourbon glazed Corn-fed Chicken Breast, Chorizo & Pearl Barley Risotto,
char-grilled Gem Lettuce (d,m) 13.95

'Karen of Ladram' Hake, Potato Fondant, Spring Greens,
Tomato & Lemon Butter (e,f,d) 14.95

Oriental Belly Pork, Noodles, Bak Choi, Ponzu Dressing (g,n) 13.95

Pan-roasted Duck Breast, Wild Mushrooms, roasted Garlic & Rosmary Potatoes,
Blood Orange Jus (d) 14.95

Mediterranean stir-fried Vegetables, Ginger, Chilli, Soy Dressing,
,Noodles, toasted Sesame Seeds V 11.95

Seared 6oz Fillet Steak & Blue Cheese Salad, Cherry Tomatoes,
Crispy Onions, Blue Cheese Dressing (d,e,g) 17.95

60 Day aged Fillet of Beef, braised Shin, Rosti Potato, roast Shallot,
Red Wine Jus (d) 19.95

Rib-Eye Steak, Tomato, Tarragon Butter and Chips (d) 17.95



Desserts

Sticky Toffee Pudding, Butterscotch Sauce, clotted Cream (g,d) 6.50

Vanilla Panna Cotta, Shortbread Biscuit (g,d) 6.50

Profiteroles, Strawberries, Chocolate Sauce (g,d) 6.50

Pavlova with fresh Berries, clotted Cream (d) 6.50

Cornish Cheeses, Chutney, Apple, Grapes, Biscuits (d,g) 8.50

Dessert Wine

Jordan Mellifera Noble Late Harvest (South Africa) 50ml **£4.95** Bottle **£35.50**

Delicate, white blossoms and fresh ripe apricot bouquet with a limey citrus twist. Sun-dried peach and apricot flavours with a well-balanced acidity add elegance to the long rich finish.

Fine Cognacs, Armagnac & Calvados Per serving 25ml

Hermitage Jarnac-Champagne 10 Y.O. £5.70

Hermitage Provenance 25 Grande Champagne £10.30

Delord 20 Y.O. Bas Armagnac £7.95

Dupont 12 Y.O. Pays D'Auge Calvados £8.70

Whisky Per serving 25ml

Glenfiddich 12Yr Scotch £3.25

Glenmarangie 10Yr Scotch £3.75

Penderyn Welsh £4.25

Quinta do Noval Port	Bottle	Per Glass 70ml
Fine Ruby Port (75cl) 19.5%Vol 12 yo A fresh full bodied wine with rich intense fruit aged in wooden vats	£26.95	£3.35
Single Vineyard LBV 2011 (75cl) 19.5%Vol Ripe aromas of cherries, fresh red fruits with a fine and silky tannic structure	£43.50	£5.60
Tawny Port 10yo (75cl) 19.5%Vol A complex intense fruity bouquet with an attractive nuttiness	£45.00	£5.70

We would be grateful if you allow us to add £1 to your bill in support of the National Lobster Hatchery, Padstow. You will be helping to conserve lobster stocks and safeguard our seafood industry.

dishes contain: (d) dairy, (g) gluten, (m) mustard, (e) egg, (mo) molluscs, (cr) crustacean, (c) celery, (n) nuts, (f) fish dishes marked (v) are suitable for vegetarians