

## DINNER MENU

*Served from 5.00 – 9.00*

### STARTERS

Soup of the Day *£5.50*

Home-made Crab Tart made with fresh White and Brown Salcombe Crab, served with Aoli and Rocket *£8*

Smoked Haddock fishcake coated in panko breadcrumbs served with a spicy tomato salsa *£7*

Mixed Game terrine, toasted sour dough and pickles *£7.50*

Wild mushrooms and spinach on toasted Brioche *£7*

Steamed Mussels in a spicy tomato and chorizo sauce *£8 starter or £14 main course*

### MAINS

Pork Belly braised in West Country Cider, Puy Lentils, Smoked Bacon and Cavolo Nero *£16*

Corn fed Chicken Breast with Chorizo and Borlotti Bean Cassoulet, sautéed Potatoes and Curly Kale *£16*

Slow cooked Beef Casserole with herb dumplings, roasted root vegetables and winter cabbage *£16*

St Austell Beer Battered Cod & Chips, Homemade Tartare Sauce and Mushy Peas *£12*

Local Beef Burger topped with Cheddar Cheese and Bacon served in a Brioche Bun with Chips *£12*

Pumpkin and Sage Ravioli served with toasted pine nuts and parmesan shavings *£12 (v)*

Kadala Curry - Sweet potato, chickpea and spinach in a coconut and chilli cream served with mint and lime rice and pickled veg *£12 (V and Vegan)*