

DINNER MENU

Served from 5.00 – 9.00

STARTERS

Soup of the Day (v) £5.50

Whole Baked Camembert studded with garlic and herbs, served with
crusty bread (perfect for sharing) £9

Grilled local Mackerel fillets served on toast with roasted cherry
tomatoes and tapenade £7.00

Caramelised Apple and Ham-Hock terrine, cauliflower puree and home pickled vegetables
served with crusty bread £6.50

Seared local Scallops with Black Pudding £9

MAINS

An Asian influenced light summer stew of mixed White fish, with flavours of Coconut,
Chilli, Ginger and Lemongrass served with Basmati Rice £16

Or

Vegan option of Tofu marinated in Lime & Chilli £11 (vg/v)

Pan fried Sea Bass with Lyonnaise Potatoes and finished with Ham,
Pea and Clam Broth £17

Sirloin Steak from Holesome Park Farm with either a peppercorn or blue cheese sauce, chips,
tomato, mushroom and watercress £22

Crispy slow cooked Pork Belly with Apple & Sage, served with Dauphinoise Potatoes
and roasted Broccoli served with gravy £16

St Austell beer battered Cod & chips, homemade tartare
sauce and mushy peas £13

Local Beef burger topped with Cheddar cheese and bacon
served in a brioche bun with chips, coleslaw & pickles £13

Spinach and ricotta ravioli with basil pesto, rocket and Gran Padano (v) £13

Home-made Butternut squash & chickpea veggie burger with feta, spiced tomato and
caramelised onion chutney, pickles and chips (v) £13