

## DINNER MENU

*Served from 5.00 – 9.00*

### STARTERS

- Soup of the Day (v) **£5.50**
- Warm Goats Cheese and Tomato Galette with tapenade dressing and rocket **£7**
- Salcombe Crab on toast with brown crab butter and watercress **£9**
- Pork Terrine wrapped in pancetta with crusty bread and pickles **£7**
- Seared Scallops with curried cauliflower puree, black pudding and pancetta **£9**

### MAINS

- Slow Cooked rolled Pork Belly with spring onion crushed new potatoes and apple sauce **£16**
- Pan Seared Calves liver with creamy mash, caramelised onions and pancetta **£14**
- Roasted Guinea Fowl breast with Dauphinoise potatoes, wild mushrooms and red wine jus **£16**
- All of the above dishes come with a selection of great fresh West Country veg!*
- Linguine with roasted garlic, hazelnuts, saffron butter and fresh herbs (V) **£13**
- Pan Fried Sea bass with ratatouille and salsa verde **£17**
- Locally reared Sirloin Steak with either a peppercorn or Café de Paris butter, chips, tomato, mushroom and watercress **£22**
- 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**
- Beetroot and rocket Risotto with sautéed wild mushrooms and thyme (Vg) **£13**
- Curry of the day – just ask what it is today **£13**

*Please turn over to read our story and more about where our suppliers and produce are from*