



SMALL PLATES

Dusted Calamari Tentacles - £12.00 Roasted garlic aioli & lemon



Caesar Wedge v gf* - £10 Gem, anchovies, crostini, parmesan, Caesar dressing, crispy onions

> Vegan Scallops v vg gf - £11.00 Oyster mushrooms, truffled pea purée, vegan bacon

 $\label{eq:cornish} Cornish \ Mussels \ gf^* - f13.00$ White wine, garlic, parsley, shallots & cream with dipping bread

Thai Spiced Tiger Prawns gf - £12.00 Coriander, garlic, chilli, lime & Asian salad

MAINS

Topside of Beef/Loin of Pork/Turkey gf* - £19
Roasted rosemary potatoes, swede mash, cauliflower cheese, veal bone gravy, Yorkshire pudding & seasonal vegetables.

Oven Baked Stuffed Red Peppers vg v gf - f18 Roasted vegetables, rosemary potatoes, swede mash, cauliflower, butternut puree & seasonal vegetables

> Thai Red Fish Curry gf £24.00 Sticky jasmine rice, poppadom, tomato, onion & coriander salad

Heron Seafood Chowder - £23.00
Potato, pancetta, monkfish, prawns, mussels, crevettes, cod, sweetcorn with charred focaccia

Beer Battered Cod gf* - £18.00 Tribute ale batter, chunky chips, garden peas, lemon and tartare sauce

> Wholetail Scampi - £18.00 Chunky chips, garden peas, lemon and tartare sauce

Cornish Mussels & Frites gf* - £23.00 White wine, garlic, parsley, shallots, cream with skinny fries and dipping bread.

Halloumi Salad v gf* - £17.00 Spinach, sun-blushed tomatoes, roasted red peppers, mango, chilli & lime dressing

> Goats Cheese & Beetroot Salad v gf* - £17.00 Gem, rocket, tomato, red onion, nigella seeds, walnuts & balsamic

> > **SIDES**

Chips v vg gf f6.00 Cheesy Chips gf* f7.00 Seasonal Salad gf* f6.00