

starters

Cornish Gurnard

pan seared fillet of gurnard, roasted cauliflower puree, toasted raisins, pecan nut crumble. £7 (gf) (*)

Lamb Breast Arancini

braised belly of westcountry lamb, risotto rice, sautéed minted leeks, shaved parmesan. £7.50

English Tiger Prawn

crispy pancake, pickled chinese radish, apple puree, szechuan pepper. £8

Courgetti Salad

julienne courgettes, slow roasted tomatoes, grilled corn kernels, pine nut pesto. £6.50 (vg) (gf) (*)

Savoy Cabbage Parcel

wild rice, chestnut and cranberry stuffing, cashew nut cream. £7 (vg) (gf) (*)

main s

Beef Cheek

ox cheek croquette, celeriac remoulade, wilted spinach, horseradish mashed potato. £16

Creedy Carver Chicken Supreme

tarragon butter, wild mushroom, pine nut potato gnocchi, tomato and chive concasse. £16 (*)

Tortellini Pasta

goats cheese and cranberry stuffing, cornish crumbly cheese sauce, toasted pumpkin seeds. £15 (v)

Rump of Lamb

pan roasted rump of west country lamb, braised lamb & mint pie, smoked potato & parsley mash, black cabbage, red wine jus. £18

Seabass

pan seared seabass fillet, tiger king prawn velouté, grilled cornish scallops, tarragon linguine pasta, parmesan crust. £17

Vegan Massaman Curry

baked sweet potato, roasted peanuts, micro shoots, crispy shallots, brown rice, coriander flatbread. £15 (vg) (*)

Bavette Steak

philip warren rare bavette steak, crispy fried hens' egg, toasted freekeh wheat, grana padano, truffle mayonnaise. £16

Tregothnan Venison

fillet of estate venison, smoked bacon bolognaise, crispy black cabbage. £18

Market Fresh Fish

cornish beer battered fish, chunky chips, garden peas, tartare sauce, lemon wedge. £14 (gfo)

(gf) = gluten free // (gfo) = gluten free option
(*) = contains nuts // (vg) = vegan

please note we use wheat, eggs, nuts, dairy, & seeds in our kitchen. any other allergies please make our management team aware.

seasonal vegetables. £4 // baby potatoes. £3.50
house salad. £4 // chunky chips. £3.50
cheesy chips. £5 // cheesy garlic bread. £3.50