SNACKY BITS

Olives *(VA)* **£6** | Charred Padron's *(VA)* **£7** | Focaccia, Salted Butter *(GFA)* **£5**

TO START

❖ Field Mushroom Gnocchi, Wild Garlic Pesto, Pickled Onions *(V, DFA)*	**£12**	
❖ Traditional Cornish Smoked Haddock Rarebit on Toasted Focaccia *(GFA)*	**£13**	
❖ Isle Of Wight Tomato Salad, Whipped Ricotta, Masala & Thyme Honey, Balsamic *(GF, VA)*	**£13**	
Sticky BBQ Cha Sui Pork Ribs, Spring Onion, Chilli & Sesame *(DF)*	**£14**	**£4 Sup**
St Austell Mussels, White Wine, Shallot, Garlic & Thyme Cream, Focaccia *(GFA, DFA)*	**£15**	**£5 Sup**

MAINS

❖ Courgette & Smoked Sundried Tomato Rigatoni, Ricotta, Lemon & Basil *(VA)*	**£19**	
❖ Tamarind Glazed Tomahawk Pork Chop, Coconut, Mango, Coriander & Chilli Slaw *(DFA)*	**£25**	
❖ Tandoori Grilled Hake, Cucumber & Fennel Salad, Basil Cream *(GFA)*	**£28**	
Black Butter & Sesame Roast Hispi Cabbage, Herb crumb, Pulled Burrata, Chilli Oil *(GFA, VA)*	**£21**	**£1 Sup**
Prawn & Crab Linguine, Nduja Butter Sauce, Cherry Tomatoes, Parsley & Lemon Gremolata	**£29**	**£9 Sup**
8oz Rump Steak, Grilled Tomato, Rocket *(GFA, DFA)*	**£26**	**£6 Sup**

Add Fries £3.50 ***Add Peppercorn Sauce £3***

20oz Cote De Beouf Sharer for 2, Truffle Parmesan Fries, Isle Of Wight Tomato Salad, Peppercorn Sauce **£70**

£15 Supp Per Person

SIDES

Seasoned Fries *(GFA)* **£5** | Buttered New Potatoes *(GF, DFA)* **£5** | Garlic Buttered Tenderstem Broccoli *(GF, DFA)* **£5**

Rocket & Parmesan Salad *(GF, DFA)* **£5** | Isle of Wight Tomato Salad, Olive Oil & Balsamic *(DFA)* **£7**

ALLERGEN CHART

GF - Gluten Free | **DF** - Dairy Free | **GFA** - Gluten Free Available | **DFA** - Dairy Free Available

V – Vegetarian | **VA** – Vegan / Vegan available

Please be aware all foods may contain traces of allergens as we prepare food on site.

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT. Discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

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DESSERTS

Brule Tart Au Citron, Raspberry Sorbet *(VA, GFA)* **£9**

Chocolate Marquise, Passion Fruit Cremeux, Chocolate Soil **£9**

Mixed Berries Summer Pudding, Whipped Vanilla Crème Fraiche*(VA, DFA)* **£9**

White Chocolate Crème Anglaise, Roasted Strawberries, Honey nut crumb, Peach & ginger sorbet *(V)* **£9**

Davidstow Cheddar, Cornish Brie, Fig Chutney, Crackers *(GFA, V)* **£12**

Selection Of Ice Creams

1 scoop - **£2.50** | *2 scoops* - **£5** | *3 scoops* - **£7.50**

Affogato

Espresso - **£5.50** | *Baileys* - **£8.50** | *Pedro Ximenez* - **£12.50** | *Rosemullion Spiced Rum* - **£15**

APERITIF

Cointreau (25ml) - **£6**

Baileys (50ml) - **£6**

Pedro Ximenez (50ml) - **£10**

Bulas LBV Port (50ml) - **£12**

COCKTAILS

Espresso Martini | *Vodka, Coffee Liquor, Espresso* - **£12**

Old Fashioned | *Bourbon, Bitters, Sugar, Orange* - **£12**

Classic Negroni | *Gin, Sweet Vermouth, Campari, Orange* - **£12**

Spiced Mojito | *Rum, Fiery Ginger Beer, Mint, Fresh Lime*- **£12**

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