



## to start

- Hand picked Cornish crab cocktail** ranch dressing, crispy shallot, sweet & sour dill **15.25**  
**Whipped butterbean & miso puree** cougette, rocket, dukka, wasabi & yuzu dressing *vg v* **7.25**  
**Baked butterflied king prawns** kaffir lime leaf, lemongrass & chilli oil dressing, Baker Tom's focaccia **12.25**  
**Potted chicken liver & cognac pate** caramelized red onion chutney, toasted ciabatta and chives **8.25**  
**Marinated charred squid** herb salad, radish, chilli, lemongrass & kaffir lime dressing **8.25**  
**Seasonal soup** warm sliced ciabatta & Trewithen Dairy Cornish butter *v* **8.5**

## mains

- Locally landed whole catch of the day** roasted on the bone, split tartare cream & chive oil **21.25**  
*Please see our sides to complement your dish.*  
**Grilled bream fillet** roasted Mediterranean vegetables, olives, capers, sauce vierge **21.25**  
**Pan roasted British chicken supreme** truffled potato salad, herb salad, cherry tomato sauce vierge **16.25**  
**Nduja bolognese ragu** pappardelle, olive oil, basil, Gran Levanto **15.25**  
**Arrabbiata linguine** basil crisps, green chilli, balsamic roasted vine tomatoes, parmesan *v* **13.25**  
**Seafood sharer** cajun whitebait, crevettes, South West fish goujons, smoked mackerel, Korev™ prawn cocktail, crispy squid, herb mayo, wasabi cream, lobster butter fries, ciabatta **44.5**  
**Fish & chips** South West fish of the day in Gem Ale batter, crushed minted peas, tartare sauce, curry sauce **19.75**  
**Our Brewery burger** Mena Dhu™ onion marmalade, Baker Tom's roll, Monterey Jack cheese, beef tomato, gherkin, fries **16.25**  
**Korean crispy chicken burger** Baker Tom's bun, pickled red cabbage, shredded lettuce, gherkin, skin-on fries **18.25**  
*why not add these to your burgers: Streaky bacon 1.5 | Monterey jack cheese v 1 | Panko onion rings vg v 3 |*  
**West country 8oz sirloin steak** Cornish smoked cheddar & herb crusted mushroom, grilled cherry vine tomatoes, skin on chips **30**  
*why not add: Peppercorn sauce 3.5 | Panko onion rings vg v 3 |*

## something extra

- Baby leaf salad** Devon cold press vinaigrette *vg v* **4.25**  
**Seasonal greens** garlic & rosemary *vg v* **4.25**  
**Buttered new potatoes** cracked black pepper, parsley *vg v* **4.75**  
**Dauphinoise gratin** Gran Levanto, chives *v* **5.5**  
**Truffled potato salad** Cornish mids, chives *vg v* **3.5**  
**Truffle chips** truffle mayo, parmesan *v* **7**  
**Garlic bread** chives *vg v* **4.5**  
**Koffmann's fries** lightly seasoned *vg v* **5**  
*why not add: Truffle mayo & parmesan v 1.75 | Lobster Butter 1.5 | Davidstow cheddar v 1.5 |*

## to finish

- Rhubarb & apple crumble** roasted rhubarb & gala apples, vanilla, lemon, oat crumble, crème anglaise and vanilla ice cream *v* **9**  
**Dark chocolate fondant** vanilla ice cream, Belgian chocolate sauce, crushed pistachio **9.25**  
**Miso chocolate cremeaux** raspberry ripple ice cream, fresh raspberries, chopped nuts *vg v* **8.5**  
**Banoffee tart** Chantilly cream, dulce de leche, fresh banana, dark chocolate *v* **8.25**  
**Sticky toffee pudding** clotted cream vanilla ice cream, gingernut crumb, toffee sauce *v* **9**  
**Affogato** double espresso, clotted cream vanilla ice cream *v* **5.5**  
**Cornish Ice Cream & Sorbet**  
*Price per scoop. Choose from the following flavours: Strawberry v 2.5 | Salted caramel v 2.5 | Chocolate v 2.5 | Vanilla v 2.5 |  
Lemon & elderflower sorbet vg v 2.5 | Vegan raspberry ripple vg v 2.5 |*

Organiser: Joan Cooper

Contact number: 01803 556019

Date: 28th May 2026

Time: 6.30 for 7pm.

Menu choices to Joan by

20th May 2026.

Thank you.