



À la carte dinner

To Start

Soup of the Day

Charred Sourdough Bread (V)
£9

Hunters Mushrooms on Sourdough

Sun blushed Tomato & Spinach (V)
£10

Beef Carpaccio

Crispy Onions, Truffle Mayo
£10

Pan Fried Fowey Scallops

Black Pudding, Canara Farm Cauliflower Purée
£14

Fowey Bay Moules Marinière

Charred Sourdough Bread
£12/£22

Crab Linguine

Parmesan
£14/£24

To Follow

8oz 29-day Aged Ribeye

Skin on Rosemary Fries, Garlic Mushroom & Tarragon Butter
£32

Choose between Béarnaise Sauce or Peppercorn Sauce

6oz Gourmet James Kittow Beef Burger

Cornish Yarg & Triple Cooked Chips
£18

Cornish Pheasant Breast

Creamy Artichoke & Potato Mash, Wild Mushroom Farce, Red Wine Sauce
£24

Catch of the Day

Sautéed Potatoes, Seasonal Greens & Chive Butter Sauce
£24

St Austell Bay Battered Cod

Triple Cooked Chips, Crushed Minted Peas
£20

Wild Mushroom Risotto

White Truffle Oil (V)
£18

Superfood Salad

Pistachio Dukkah, Soya Beans & Quinoa (V)
£16
Add Tofu, Grilled Chicken or Catch of the Day for £6

Sides

£5

Rocket & Fig Salad with Parmesan and Balsamic

Heritage Carrots

Salted Skin on Fries

Winter Greens

Creamy Mash

Ratatouille

If you have an allergy to certain foods, please inform a member of the team before ordering.

A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.