



Olives marinated with rosemary, bay, paprika and orange 4.50
Helston sourdough baguette & butter 3.75

Antipasto of Italian cured meats & with sourdough, pickles and olives 11.50
A salad of mozzarella, white nectarines, tomatoes, basil and balsamic 10.95
Grilled Tiger Prawns with Ouzo, garlic butter and baguette 12.50
Crispy fried calamari with chipotle aioli, lime 11.50

Ginger and turmeric-marinated Sea Bass on coconut braised Puy lentils with coriander, crispy shallots, cucumber and lime 21.95
Dart Farm pork chop with smoked paprika-sautéed new potatoes, and a peach-wholegrain mustard-parsley-shallot salsa 22.50
Gnocchi 'alla Norma' with aubergine, tomato, roasted peppers, ricotta, pinenuts, basil & Parmesan 19.50

Beetroot-carrot-apple slaw with pomegranate molasses, toasted seeds & tahini 5.95
Tenderstem broccoli with miso butter 5.75 French fries with rosemary salt 4.50

Dark chocolate fondant, honeycomb ice cream, hazelnuts & chocolate sauce 7.95
Tartlets of summer berries, vanilla mascarpone and passionfruit curd 7.95
Ice cream - pistachio/ vanilla/ rum and raisin 3.50/scoop
Sorbet - blood orange/ raspberry/ passionfruit 3.50/ scoop
Dark chocolate & rum truffle/ White chocolate & coffee bean fudge 2.95 ea
Brie de Meaux with British cherries, sourdough crackers 6.95

Port - Taylor's Ten Year Old Tawny 6.50/ 75 ml
Dessert wine - De Bortoli 'Vat 5' Botrytis Semillon 2018 8.5/ 100 ml
Cafetière coffee & a selection of tea and tisanes are available

Please speak to our team about any allergies or dietary requests you may have.

A blackboard menu is available for all guests dining outside.

Service charge is not included in your bill and is at your discretion.