



Porto Tónico ~ Fonseca 'Siroco' Dry White Port & Navas Tonic 8.95

Jules Gautret Pineau des Charantes Blanc on ice 7.50

PNYC marinated olives 5.50

Helston sourdough baguette & butter 3.95

Grilled goats cheese with a salad of pears, spiced pecans & radicchio 11.75

Beer-battered Cornish sardines, tartar sauce and lemon 11.50

St Austell Bay mussels 11.50

Charcuterie plate - pork belly rillettes, ham hock terrine, saucisson, apricot-ale mustard, cornichons, caperberries and baguette 12.50

Market fish with a tomato, ginger, chilli butter sauce, turmeric rice, greens 23.95

Creedy Carver duck breast with a cassoulet of white bean, sausage and chorizo, herby breadcrumbs and quince dressing 24.50

Wild mushroom and ricotta ravioli with an artichoke-mascarpone sauce, truffle oil, Parmesan and toasted almonds 20.95

Tenderstem broccoli with lemon oil 5.75 French fries with rosemary salt 5.50

Beetroot, carrot & apple slaw, tahini, pomegranate dressing & toasted seeds 5.95

Chocolate fondant with salted caramel ice cream and chocolate sauce 7.95

Affogato with a shot of espresso, almond-pistachio praline 6.95

Blackcurrant-clotted cream or triple chocolate icecream/ Lemon sorbet 3.75/scoop

White chocolate, raspberry, rosewater & pink peppercorn fudge 3.95 ea

Dark chocolate & rum truffle 3.95 ea

Digestif - Amaro Montenegro 6.95/50 ml

Dessert Wine - De Bortoli 'Vat 5' Botrytis Semillon 2018 8.75/ 100 ml

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

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

There is a blackboard small plate menu for the outside terrace available from 4 pm.