



Mixed olives marinated with red peppers, paprika and bay 4.50

Helston sourdough baguette & butter 3.75

Antipasto of Italian cured meats with sourdough, pickles and olives 11.50

Buffalo mozzarella, radicchio and black grape salad with hazelnuts & truffle oil 11.95

Sashimi of Loch Duart salmon with a passionfruit, chipotle and lime dressing 12.50

Crispy fried calamari with aioli and lemon 11.50

Market fish with mash, green beans and a crab & caper butter 21.95

Dart farm lamb rump, rainbow chard and chickpeas, harissa and yoghurt 22.95

Thai chestnut and oyster mushroom curry, brown rice and a salad of cucumber, toasted coconut, crispy shallots 19.50

Tenderstem broccoli with miso butter 5.75 French fries with rosemary salt 4.50

Beetroot-carrot-apple slaw with pomegranate molasses, toasted seeds & tahini 5.95

Dark chocolate fondant, vanilla ice cream, hazelnuts & chocolate sauce 7.95

Baked vanilla cheesecake with Port Navas honey-roasted figs, lavender and caramelised sunflower seeds 7.95

Ice cream – clotted cream vanilla/ salted caramel/ blackcurrant ripple 3.50/scoop

Sorbet – chocolate/ blood orange/ raspberry/ passionfruit 3.50/ scoop

Affogato with a shot of espresso, almond praline 6.95

Dark chocolate & cognac truffle 2.95 ea

White chocolate, raspberry, rosewater & pink peppercorn fudge 3.50 ea

Brie de Meaux with blackberry & quince chutney, sourdough crackers, pecans 7.50

Gould's Pomona – a Cornish apple & brandy digestif (served chilled) 7.95/ 50 ml

Dessert wine - De Bortoli 'Vat 5' Botrytis Semillon 2018 8.5/ 100 ml

Caravan 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.**