



Mixed olives marinated with rosemary, bay and lemon 4.50

Helston sourdough baguette & butter 3.75

Today's soup 8.50

Smoked mackerel and prawn arancini with a pea-spring onion aioli 11.50

A plate of cured meats, ham hock terrine, sourdough baguette, apricot-ale mustard and pickles 10.95

Market fish with braised Puy lentils, spinach and salsa verde 21.95

Creedy Carver duck breast with smoked paprika-roasted baby potatoes, caramelised onions & a quince dressing with toasted almonds and hazelnuts 22.95

Jerusalem artichoke-truffle ravioli with porcini mushroom cream, lemon oil, pangrattato and Parmesan 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

Chocolate fondant with salted caramel ice cream, chocolate sauce 7.95

Ice cream – vanilla/ blackcurrant-clotted cream ripple 3.50/scoop

Sorbet – passionfruit/ raspberry/ 3.50/ scoop

Affogato with a shot of espresso, almond praline 6.95

Dark chocolate & rum truffle 2.95 ea

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

Gould's Pomona – a Cornish apple & brandy digestif (served chilled) 6.95/ 35 ml

Dessert wine - De Bortoli 'Vat 5' Botrytis Semillon 2018 8.95/ 100 ml

St Ives Limoncello 6.5/50 ml

Coffee by Caravan Roasters & a selection of tea and tisanes are available

**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.**