



Mixed olives marinated with rosemary, bay and lemon 4.75

Helston sourdough baguette & butter 3.95

Mezze plate - marinated feta, pomegranate molasses-roasted red onion & lentils, tzatziki, bessara, and flatbread 11.95

Fritto misto of lemon sole, prawns and squid with aioli 11.95

St Austell Bay mussels 11.50

Plate of cured meats & ham hock with cornichons, caperberries & baguette 11.50

Market fish with new potatoes, shaved fennel salad, salsa verde 22.75

Grilled pork loin with a white bean-chorizo casserole, quince aioli 22.50

Wye Valley asparagus and ricotta ravioli, lemon cream & toasted almonds 20.50

Tenderstem broccoli with miso butter 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

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

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

Dark chocolate & rum truffle 3.75 ea

White chocolate, raspberry, rosewater & pink peppercorn fudge 3.75 ea

Cornish cheese plate, sourdough crackers, roasted grapes 8.95

Digestif - Amaro Montenegro 6.95/50 ml

Campbell's Rutherglen Liqueur Muscat 8.95/ 75 ml

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

**PNYC TEATOWELS FOR SALE IN THE BAR**