



Olives marinated with bay, thyme, lemon, orange & coriander seeds 4.50

Helston sourdough baguette & butter 3.50

Fried baby calamari with Lebanese garlic sauce 11.50

Grilled King prawns with chorizo butter, sherry, parsley and garlic 12.50

Crispy chipotle cauliflower tacos with guacamole, sour cream, pickled pink onions, coriander and lime 11.50

Italian cured meats with cornichons, caperberries and sourdough baguette 11.50

Halloumi butter masala with toasted almonds, tamarind & caramelised onion rice, and a poppadom 18.50

Market fish with braised white beans and leeks, salsa verde 19.95

Cornish pork chop with a Dijon mustard, green peppercorn, apple & cream sauce, fried new potatoes 19.95

Green beans with hazelnut butter 5.50

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

French fries with rosemary salt 4.50

Cornish apple pudding with apple curd, runny cream and candied pecans 7.95

Warm dark chocolate pot, crème fraiche, chocolate sauce & blackberries 7.95

Sorbet – raspberry/ mango 3.00/ scoop

Ice cream – rum and raisin/ caramel/ vanilla 3.00/scoop

Affogato with a shot of espresso, almond praline 6.95

Dark chocolate & cognac truffle/ White chocolate & coffee bean fudge 2.50 ea

Cheeseboard with roasted red grapes, celery and crackers 11.50

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.