



**Our Winter Menu
October 2026**

Today's soup 8.95

Helston sourdough baguette & butter 4.50

& mackerel paté with pickles 9.50

& whipped feta with olives and dukkah 9.50

Cornish mussels in a Thai red curry broth with coconut, galangal, Thai basil, lemongrass, coriander & ginger

OR Normandy-style with cider, crème fraîche, Dijon mustard, leeks, garlic, parsley 21.95

Pasta - Casarecce with a Venetian duck ragu ~ white wine, orange, cinnamon, bay, rosemary, Parmesan 22.95

French fries with rosemary salt 5.95

Broccoli and beans with miso butter 5.95

Seasonal crumble with custard 8.95

Affogato with a shot of espresso, almond-pistachio praline 6.95 (add liqueur 4.00)

Sorbet - raspberry 3.75/scoop Dairy free - Swedish Glace vanilla 3.75/scoop

Ice cream - blackcurrant-clotted cream/ salted caramel/ vanilla 3.75/scoop

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

Dark chocolate & PX sherry truffle 3.95 ea

Amaro Montenegro 6.95/50 ml

Domaine Tarquet Armagnac VSOP 7.95/35 ml

Dessert Wine - De Bortoli 'Vat 5' Botrytis Semillon 2018 8.95/ 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.