



BREAKFAST MENU

10am – 11.45am

LUNCH MENU

12pm – 3pm

COFFEE + CAKE EVERYDAY 10am – 4pm

STARTERS

House made breads, rapeseed oil & aged balsamic, hummus, spiced seeds, marinated olives (vg) 8

Salt & pepper squid, winter slaw, saffron aioli 8.5

Tempura seasonal vegetables, sweet chilli dip (vg) 8

Steamed West country mussels, garlic, shallot & citrus cream sauce, house made granary bread (gfo) 9

MAIN COURSES

Croque monsieur, honey glazed ham & mornay sauce baked in onion seed bread, pickled vegetable salad 9.75

Steamed West country mussels, garlic, shallot & citrus cream sauce, house made granary bread, triple cooked chips (gfo) 13.5

puy lentil salad, purple sprouting broccoli, roasted root vegetables, walnut dressing & artichoke crisps (vg/gf) 13.5

Leek, potato & West Country mussel chowder, smoked haddock fish cake, herb oil (gfo) 16

Beer battered Cornish fish & chips, triple cooked chips, mushy peas, tartare sauce (dfo) 13

Sweet potato & coconut dahl, Aloo Gobi, kale pakora, mango chutney (vg/gf) 14

SIDES

Triple cooked chips (vg,gf) 4

House side salad (vg,gf) 4.5

Cornish vegetables, shallot & garlic butter(v,dfo,gf)4.5

House made bread & butter (v) 2.5

Key; v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, gfo = gluten free option available, dfo = dairy free option available.