

Spring Lunch Menu

Small Plates.

Deep fried gherkins, sriracha mayonnaise £9 d.f*

Pan seared roe on scallops, pea puree, crispy pancetta, wild garlic pesto
£14 g.f*/ d.f

Lamb, apricot and rose harissa croquette, preserved lemon and mint tartare sauce £13.50 d.f/g.f*

Grilled goats cheese, beetroot, pickled asparagus, pine nut and sourdough crumb £12.50 d.f/g.f*

Artichoke and butterbean dip, sundried tomatoes and toasted flatbread £10.50 vg/g.f*

Smoked haddock scotch egg, lemon mayonnaise £12.50 g.f

Spring green vegetables risotto, goats' cheese, lemon and truffle oil £10.50vg/g.f*

Fish and chips £12.50 d.f/g.f*

River Fowey mussels, leek, smoked bacon and cider cream sauce, toasted sourdough £10 df/gf*

Sandwiches

Ale battered fish fingers, tartare sauce £12.50

Artichoke and butterbean hummus, sundried tomato, beetroot and wild garlic sourdough
bruschetta £11

Smoked salmon, lemon mayonnaise, cucumber £12.50

Bacon, Lettuce and Tomato, wild garlic mayonnaise £11.50

Desserts

Chocolate and Guinness cake, black treacle toffee sauce, honeycombe ice cream £9.50

Elderflower and vanilla pannacotta, poached rhubarb, ginger crumb £9.50 g.f*

Lemon and lavender posset, blueberry compote, lavender biscuit £9.50 gf*

Rhubarb, cherry and almond crumble, cherry ice cream £9.50 gf/df/vg*

Specials

Catch of the day, crispy smash new potatoes, seasonal vegetables, warm tartare sauce,
wild garlic oil £27 d.f/gf*

Pie £21

Burger £15