



## Dinner Menu

### While you wait

Freshly baked bread selection, marmite butter, balsamic and oil, sundried tomatoes and olives 15.00

### Starters

Beetroot soup, cooked with warming ginger & clove, served with a chilli, 12.00

cumin & mixed seed dukkah, yoghurt and cucumber concasse

Scallops, pan roasted with chorizo, confit cherry tomato, cracked fennel & herb butter 20.00

### *to enjoy as a starter or main*

A selection of today's fresh seafood & shellfish steamed with garlic butter,

dressed in a curried saffron & coconut sauce

**Starter - served with bread 15.00 Main - larger portion served with bread and fries 30.00**

### Mains

Spaghetti alle vongole; cherry tomatoes, chilli flakes, fresh herbs, garlic & white wine, all 29.00

cooked with fresh clams & today's fresh seafood, finished with extra virgin olive oil & sea salt

Freshly battered fish and chips, delivered daily from our local Cornish fish 21.00

supplier, well-seasoned creamy peas and homemade tartare sauce

Fresh flat fish of the day. Roasted on the bone in a classic meuniere of capers, shallots, 29.00

parsley & lemon butter. Served with savoy cabbage & bacon and new potatoes

Sirloin steak. Hand cut and pan cooked with rosemary & butter, served with roast field 40.00

mushroom, chunky chips, wild rocket and a brandy & green peppercorn sauce

Pea, confit garlic and orzo risotto; cooked with basil and sundried tomato, finished with feta 25.00

cheese and a roasted herb & caper crumb

Salmon fillet, pan roasted with fresh herbs & butter, served with our pea, confit garlic & orzo 30.00

risotto

### Sides

New potatoes with garlic oil 6.50

Garlic ciabatta 6.00 (add cheese 0.50) | House salad 6.00

Rosemary fries 6.00 | Rosemary, garlic & parmesan fries 7.00

Curry sauce 4.00 | Cabbage with butter & bacon or a mixture of green vegetables 7.00

Chicken wings marinated in a BBQ seasoning and served with BBQ sauce £11

we use a GM soya oil for some of our dishes.

Please be aware our food may contain allergens. Although every care is taken to prevent cross contamination, we cannot guarantee that any food is allergen free. If you have any allergies or intolerances please inform a member of the hospitality staff.

A discretionary service charge of 12.5% will be added to your bill.