



Lunch Menu

Soupe du jour (see specials board) served with bloomer	10.00
Smoked mackerel fillet, butter roasted and served with ciabatta toast and a horseradish & watercress sauce	15.00
King prawn succotash, bright & vibrant dish of king prawns sauteed with sweetcorn, beans, courgette and cherry tomato in herb butter finished with avocado and wild rocket	14.00
Chicken wings marinated in a BBQ spice mix and served with a BBQ dip	11.00
Selection of today's fresh seafood steamed in garlic butter, served with a curried saffron sauce & bread	15.00
Pea, confit garlic & orzo risotto with parmesan cheese & butter (Vegan option available)	15.00
Fish and chips, delivered daily from our local fish supplier, served with well-seasoned creamy peas and homemade tartare sauce	20.00

Burgers served with fries & slaw in a brioche bun loaded with salad

6oz beef burger with tomato, pickles, cheese, bacon and a roasted onion & rosemary mayo	20.00
Fish burger in our house batter with tartare sauce, wild rocket & pickles	18.00
Cajun spiced sweetcorn and courgette burger with avocado, wild rocket and a roasted onion & rosemary mayo	17.50

Sandwiches on thick cut granary bloomer, served with side salad

Smoked chicken, sundried tomato and avocado with rocket	15.00
King prawn, cucumber, dill and boiled egg	16.00
Davidstow mature cheddar cheese, sliced tomato, wild rocket and mustard mayo	13.00

Sides

Garlic ciabatta 5.50 (add cheese 0.50)	House salad 6.00	Curry sauce 4.00
Rosemary fries 6.00	Rosemary, garlic & parmesan fries 7.00	

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.