

SUNDAY

APERITIF

Limoncello & Thyme Sour 11
Vodka, Limoncello, Thyme, Lemon, Egg White

Mason Mary 9
Vodka, Tomato, Worcester, Tabasco, Lemon, Secret Sauce

Grapefruit & Honey Fizz 8
Grapefruit, Honey, Prosecco

Garden Cup 10
Gin, Apple, Cucumber, Elderflower, Lemon, Ginger Ale

SNACKS & STARTERS

Nocellara Olives 4 *vg* | Rosemary & Sea Salt Focaccia, Extra Virgin Olive Oil & Balsamic 5.5 *vg*

Crispy Squid, Saffron Aioli 7

Gareth's Famous Apricot, Soy & Chilli Chicken Wings 8.5 *gf*

Roasted Carrot & Coriander Soup, Sea Salt Focaccia 8 *vg*

Buttermilk Fried Monkfish, Sweet & Spicy Mayo 11

Burrata, Olive Oil & Caper Tapenade, Toasted Seeds 9.5 *v gf*

Chargrilled Watermelon, Feta, Mint, Pumpkin Seeds 8.5 *v gf*

Baked Scallops in the Shell, Sweet Chilli, Creme Fraiche 12 *gf*

MAINS

Slow Cooked Sirloin of Beef // $\frac{1}{4}$ Lemon & Thyme Roast Chicken 18

Served with Yorkshire Pudding, Summer Greens, Roasted Honey & Thyme Carrots & Crispy New Potatoes

St Austell Bay Mussels, White Wine, Cream, Rosemary w/ Sea Salt Focaccia 8 / 16

Chickpea, Spinach & Courgette Tagine, Herb Yoghurt, Chargrilled Flatbread 14 *vg*

Warm Salad of Tenderstem Broccoli & Butternut Squash with Hummus, Pickled Apple & Quinoa *vg gf*
+ Feta 3.5 v / + Buttermilk Monkfish 5

ON THE SIDE

Summer Greens 4.5

Garden Salad w/ Tomato, Pickled Apple, Spring Onion, Toasted Seeds 4 *v gf*

Chips 3.5 *vg gf* | Sweet Potato Fries 4 *vg gf*

DESSERTS

Dark Chocolate, Orange and Sea Salt Ganache, Honeycomb 7.5 *vg gf*

Rhubarb and Stem Ginger Crumble, Vanilla Ice Cream 8

White Chocolate Cheesecake, Summer Berry Compote 7.5

Ice Cream - Vanilla, Salted Caramel, Chocolate, Mango Sorbet 2.5 *per scoop*

Please inform your server if you have any allergies or require information on ingredients used in our dishes. vg = vegan, v = vegetarian, gf = gluten-free