



APERITIFS

GRAPEFRUIT HONEY FIZZ 8.5
PINK GRAPEFRUIT, HONEY,
PROSECCO, MINT

ROSEMARY PALOMA 11
TEQUILA, GRAPEFRUIT,
ROSEMARY, AGAVE, LIME, SODA

BLACKBERRY MULE 10
VODKA, BLACKBERRIES, MINT,
LIME, GINGER BEER, PROSECCO

BITES

ROSEMARY & SEA SALT FOCACCIA, OLIVE OIL & BALSAMIC 4.5 VG

CORNISH OLIVE CO. OLIVES 4 VG | PADRON PEPPERS 5 VG, GF

SALT & PEPPER SQUID, SAFFRON AIOLI 8

TO START

APRICOT, SOY & CHILLI CHICKEN WINGS 9

BURRATA, HERITAGE TOMATOES, PESTO 9.5 V, GF

CHARGRILLED WATERMELON, FETA, MINT, TOASTED SEEDS 9 V, GF

STICKY CORN 'RIBS' W/ SESAME, CHILLI & LIME 7.5 VG, GF

CORNISH SCALLOPS IN THE SHELL W/ SWEET CHILLI & CREME FRAICHE 12 GF

MAINS

CORNISH CRAB SANDWICH W/ LEMON MAYO & SALAD 14.5

BUTTERNUT SQUASH, TENDERSTEM & QUINOA SALAD W/ PICKLED APPLE & BEETROOT HUMMUS 13 VG
+ AVOCADO 3 VG | + FETA 3 V | + SMOKED CHICKEN 5 | + SWEET & SPICY PRAWNS 5

BUTTERMILK FRIED KOREAN CHICKEN BURGER W/ LETTUCE, PICKLES, MAYO, FRIES & SLAW 15

CHICKPEA, SPINACH & COURGETTE TAGINE W/ FLATBREAD & HERB YOGHURT 14 VG

FROM THE SMOKEHOUSE & GRILL

SMOKED 1/2 BEER-CAN CHICKEN W/ SLAW 17.5

WHOLE CORNISH SOLE W/ SUNDRIED TOMATO & ANCHOVY BUTTER 19 GF

HALF/WHOLE NEWLYN LOBSTER W/ LEMON GARLIC BUTTER & SLAW *PRICE ON REQUEST*

8OZ SIRLOIN STEAK W/ SLAW 21 GF

+ PEPPERCORN SAUCE 2 | GARLIC BUTTER 1.5

SIDES

FRIES 3 VG, GF | SWEET POTATO FRIES 3.5 VG, GF

LEMON & THYME ROASTED CORNISH NEW POTATOES 4 GF | HOUSE SALAD 4 VG, GF

TENDERSTEM W/ CHILLI & ALMONDS 5 V, GF

*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*