

Dinner Menu

Starters

Homemade Soup of the Day | 8.50

Warm garlic & rosemary focaccia (df, vg, 2,7,9)

Coarse Ground Duck Liver Pâté | 11.50

Toasted croutes, petit herb salad, sour cherry compôte (1,2,9,13,14)

Classic Prawn Cocktail | 11.50

Atlantic prawns, Marie Rose sauce, avocado, baby gem lettuce, smoked paprika, lemon (df, 1,2,3,4,13,14)

Ham Hock and Pea Terrine | 11.00

Pickled quail egg, homemade crispy potato lattices, rich tomato chutney (df, 2,4,9,12,14,mc5,10)

Crispy Breaded Chicken Wings | 11.00

Coca Cola BBQ sauce (1,2,14)

Crispy Salt and Pepper Squid | 12.00

Chorizo mayonnaise, rocket, squid ink emulsion (df, 2,4,8,9,12,13,mc5)

Cornish Gin Compressed Melon and Vegan Feta Salad | 11.50

Radish, asparagus, fennel, basil dressing (vg,13,14)

Our Authentic Andalusian Pil Pil Prawns | 12.50

Our famous sizzling prawns flambéed in olive oil and chilli. With two pieces of warm garlic & rosemary focaccia, ideal for soaking up the sauce (2,3,14)

Mains

Succulent Chicken Supreme | 23.00

Inspired by a classic Kyiv. Wrapped in parma ham with pea & truffle purée, fondant potato, watercress. Topped with a garlic butter shell (1,4,7,9,14)

Pan Seared Calves' Liver | 23.00

Seared in a red hot pan, then rested for a perfect pink centre. Buttered mash, parma ham crisp, tenderstem broccoli, silver skin onion & red wine jus for pouring. ~ Best served medium with a hint of pink ~ (2,7,9,14)

Tagliatelle Pasta | 19.00

Chef's flavour of the day. Please ask your server for today's flavour! (1,2,14,dc)

Fish and Chips | 19.50

Locally sourced fish in a beer batter. Served with chunky chips, mushy peas, tartar sauce, and a lemon wedge (2,4,5,7,9)

12-Hour Braised Pork Porchetta | 23.00

Sweet pomme purée with a Granny Smith fennel yoghurt slaw (1,7,9,14)

Cornish Seafood Linguini | 24.00

Daily market Cornish fish caught fresh this morning, served in a lightly creamed bisque sauce, with rich tomatoes and fresh spring onion (1,2,mc3,4,5,7,9,14)

Penventon Madras Curry | Tofu 19.00 | King prawn 21.00 (3) | Chicken 21.00

Onion bhaji, coconut rice, coriander naan bread (vg,df, 2,9,10,12,13,14,mc1,11)

Oven Baked Provençal Pancake Rolls | 17.00

Grated Parmesan, watercress, creamed parsley mornay (vg,2,9,14)

Traditional Caesar Salad | 18.00 | With chicken 20.00

Baby gem lettuce, focaccia croutons, smoked pancetta lardons, soft boiled hen's egg, shaved Parmesan, chives, anchovy dressing (1,2,4,5,6,7,9,13,14)

Please read our allergen statement. Vegetarian (v). Vegan (vg). Dairy free (df). Gluten free (gf).

Allergen: 1-celery, 2-gluten, 3-crustaceans, 4-eggs, 5-fish, 6-lupin, 7-milk, 8-mollusc, 9-mustard, 10-nuts, 11-peanuts, 12-sesame seeds, 13-soya, 14-sulphur dioxide, MC-may contain, DC- daily changing. A '*' represents a dish that can be adapted to be gf or vg.

Burgers

Served in a toasted brioche bun with a quarter gherkin on top. With coleslaw and a choice of chunky chips or skinny fries. Or sweet potato fries (supplement of 1.00)

8oz Prime Beef Burger | 19.50 | Double up + 2.50

With smoked streaky bacon, Davidstow cheddar, baby gem lettuce, and a rich tomato relish (2,4, 7,9,13,14,mc5,12)

Crispy Breaded Chicken Burger | 18.00

In panko breadcrumbs, with baby gem lettuce and a rich tomato relish (2,4,7,9,13,14,mc5,12)

Ultimate Veggie Burger | 17.00

With red pepper hummus, tomato slices, and fresh spinach. Please ask your server for today's flavour! (vg,df, 2,9,12,13,14,mc1,4,7)

From the Grill

All our beef is char-grilled over lava rocks to create a unique flavour. All these dishes are served with confit garlic tomatoes, skinny fries, and beer battered onion rings. All these dishes can be made to be df – please just let your server know!

Sirloin 10oz | 32.00 (2,7,mc5)

Fillet 8oz | 35.00 (2,7,mc5)

Sides

Skinny fries | 5.00 (mc2,5)

Chunky chips | 5.00 (mc2,5)

Sweet potato fries | 5.50 (mc2,5)

Onion rings | 5.00 (2,mc5)

Buttered cheesy mash | 5.00 (v, 7)

Sautéed garlic mushrooms | 5.00 (v, 2,4,7,14)

Seasonal Vegetables

Buttered new potatoes | 5.00 (v,vg*, 7)

House garden salad | 6.00 (vg, 9,14)

Asparagus and pancetta | 5.50 (df*, 7)

Broccoli and toasted almonds | 5.50 (vg,df*, 7,10)

Lightly spiced Ratatouille | 5.00 (v,df, 1,14)

Sauces 3.50

Blue cheese sauce | (7,9,14)

Peppercorn sauce | (7,9,14)

Garlic butter | (v, 7,9,14)

Diane sauce | (7,9,14)

Béarnaise sauce | (v, 2,7,4,9,14)

Red wine sauce | (7,9,14)

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Classic Vanilla Crème Brûlée

10.00

Served with pistachio and almond biscotti with seasonal berries (v, 2,4,7,10,14)

Mrs P's Tiramisu

11.00

Classically made to Mrs Pascoe's 60-year-old Venetian recipe (v, 2,7,14,mc10)

Velvet Chocolate Fondant

12.00

Melt in the middle fondant pudding, speckled mint chocolate chip ice cream and a white chocolate tuile (4,7)

Silky Coconut Panna Cotta

11.00

Served with spiced poached pineapple, gingerbread crumb and toasted coconut (vg,2,10)

Decadent Chocolate Bomb

11.00

Drench the bomb in a hot caramel sauce to reveal the hidden dessert. Served with mixed berries (v, 2,4,7,13,14,mc10)

Two scoop Treleaven's Ice Cream Selection

8.00

Served with a buttery shortbread. Choose from vanilla, chocolate, strawberry or ask your server for today's guest flavour (v, vg*, 2,4,7,dc)

Affogato Amaretto

9.00

Pure vanilla bean ice cream, drowned with a hot espresso shot and a shot of amaretto (v, 7,14)

Cheese Selection Experience

Chosen, served, and cut at your table...

15.50

Choose five cheeses. Served with red grapes, quince jelly, crunchy celery, and Miller's artisan crackers (v, 1,2,4,7,9,10,13,14,mc11)

Cornish Yarg
Celtic Gold
Stilton Blue
Helford White
Nanny Muffet
Cornish Brie
Davidstow Cheddar

Complimentary glass of Taylor's Late Bottled Vintage (50ml)

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