

## NIBBLES

One - 5.50 Two - 8.50 Three -14.00

Marinated olives, stuffed pepper VG  
Pork crackling, apple & thyme gel  
Mixed bread board, roasted red pepper dip, whipped butter V VGOR

## STARTERS

Soup of the day, warm bread VG 9  
Authentic Andalusian gambas pil pil, tiger prawns, garlic ciabatta 12  
Classic king prawn cocktail, Marie Rose sauce, boiled egg, brown bread & butter 14

Smoked haddock fish cake, wilted spinach, poached egg, glazed curry hollandaise 14  
Short rib of beef croquettes, harissa mayonnaise, Parmesan 12  
Tempura spiced cauliflower, pink onion, mint sour cream V VGOR 10

Salt-baked heritage beetroot, whipped white feta, seeds, dressed rocket VG 10  
Chicken liver & cognac pâté, red onion & ale chutney, toasted brioche 11



## CHEF'S SLOW COOK SUPPERS

*Can be served to share up to four people*

**Pork**  
10-hour-cooked pork belly, Parma ham wrapped pork fillet, hog's pudding bon bon, potato cake, onion purée, stem broccoli, apple thyme gel, cider cream jus 28

**Beef**  
Slow-cooked feather blade of beef, short rib croquettes, asparagus, green beans, ale jus 28

**Lamb**  
Lamb two ways: seared cutlet & crispy harissa-braised. With chargrilled vegetables, Moroccan spiced couscous, pomegranate 28

## MAINS

Catch of the day, changing with market availability POA  
Fish & chips, prime white fish, beer batter or grilled, chips, crushed peas, curry & tartar sauce, charred lemon 20  
Pan fried gnocchi, early-season asparagus, green beans, tomato, toasted hazelnut V VGOR 22  
Seafood linguine: salmon, white fish, brown crab, white wine & dill cream 26  
Char-grilled chicken supreme, bubble & squeak croquette, early-season asparagus, corn purée, pancetta 24  
Beetroot, roasted onion & feta ravioli, beetroot purée, crispy onions VG 22  
Aubergine schnitzel, spiced couscous, fried egg, Romesco sauce V VGOR 20

## PV WINGS

Buttermilk fried chicken wings, Korean BBQ sauce, spring onion, chilli, coriander **Three for 12 Six for 20**

## SIDES

Beer-battered onion rings VG 5  
Chunky chips or fries VG **4.00 Add** cheese V 2  
Garlic bread V VGOR **4.00 Add** cheese V 2  
Tenderstem broccoli, herb butter V VGOR 5  
New potatoes, sea salt butter, chives V VGOR 5  
Buttered mashed potatoes V VGOR 5  
'Dirty Mash' - With pancetta, crispy onions, beef jus **6.50**

## BURGERS

**Toasted roll, baby gem lettuce, tomato, gherkin, fries**  
6oz Wheal Rose beef, smoked bacon, Monterey Jack cheese, chipotle mayonnaise 20  
Cajun chicken, garlic mayonnaise, chorizo jam, Monterey Jack cheese 20  
Plant-based burger, smoked Applewood cheese, field mushroom 20

## FROM THE GRILL

**Roasted tomato, portobello mushroom, fries, dressed rocket**  
10oz sirloin steak 32  
8oz fillet steak 38  
Sauces: Peppercorn | Red wine | Blue cheese 5

## DESSERTS



Mrs P's tiramisu, indulgent original Venetian family recipe V 9  
Classic vanilla crème brûlée, hazelnut & raisin biscotti V 8  
'After Eight' chocolate torte, mint-choc ice cream, chocolate wafer V 9  
Warm rhubarb almond frangipane tart, spiced rhubarb compote, clotted cream V 9  
Perry poached pears, maple roasted granola, vanilla Chantilly VG 9  
Two-scoop Callestick Farm ice cream, shortbread V VGOR **7 Add** scoop 3  
Three-cheese plate, red grapes, quince jelly, artisan crackers V 15

## CHEESE EXPERIENCE

Served exclusively in the Dining Galleries Restaurant | 30 per person

Supplied by James at The Greet Cheese Company. All seven cheeses served with grapes, quince jelly, artisan crackers, apple ale chutney, and a 50ml glass of Taylor's LBV Port. Upgrade your pairing with one of our alternative Port selections.

### CHEESE

Miss Wenna Brie V  
Bosvean Goat's V  
Stithians Cheddar  
Cornish Blue V  
Sergeant Pepper V  
Keltic Gold V  
Davidstow Aged Cheddar V

### STRENGTH

1  
1 (-2)  
3  
3 (-4)  
4  
5  
5

### TASTING NOTES

Mild, creamy, mushroomy notes  
Caerphilly in style, young, mild, little crumbly  
Creamy, rounded flavour, Cheddar tang  
Young blue, mild, creamy, buttery richness  
Bespoke to James; herby, spicy, unique  
Rind-washed in cider, pungent, earthy  
Intense, crumbly, subtly sweet finish

### AREA

Curds & Croust, Bugle  
Allet Dairy, Truro  
Lynher Dairy, Ponsanooth  
Cornish Cheese Co., Liskeard  
Whalesborough, Bude  
Whalesborough, Bude  
Davidstow, Camelford

V - vegetarian | VG - vegan | OR - on request | POA - price on application

For food allergens and dietary requests, please ask a member of the team. A full allergen menu is available on request and online.