

SAMPLE MENU

SNACKS

- £4 Gordal olives * **
- £5 Electric Bakery sourdough, salted butter
- £6 Woodlands Cornish Venison scotch egg, brown sauce * **
- £7 Bude Mushroom and truffle arancini **
- £6 Honey and mustard glazed chipolatas *

SMALL PLATES

- £11 Breaded Cornish sole, katsu sauce * **
- £12 Cornish mackerel, beetroot, dill **
- £10 Dartmoor lamb croquette, green sauce* **
- £12 Salmon Pastrami, treacle bread, crème fraiche * **
- £9 Isle of Wight tomatoes, basil, cucumber * **

LARGE PLATES

- £19 Tandoori monkfish, red onion, coriander **
- £16 Cornish skate wing, capers, lemon, parsley * **
- £14 Courgette, borlotti beans, chimichurri * **
- £13 Doom Bar battered hake, tartar sauce * **
- £15 Bavette steak, café de Paris butter * **

SIDES

- £6 Triple-cooked chips, bearnaise * **
- £5 Cornish new potatoes, green sauce * **
- £6 Truffle and parmesan fries * **
- £5 Tenderstem, garlic, flaked almonds * **
- £5 Summer salad * **
- £5 Doom Bar battered pickled onion rings * **

SWEETS

- £9 Lemon tart, raspberry
- £10 Dark Chocolate Delice, passionfruit
- £12 Southwest cheeses chutney, celery, biscuits **
- £6 'Affogato' Yallah coffee espresso, Trink milk ice cream **
- £9 'Hazelnut Affogato' Yallah coffee espresso, Trink milk ice cream **

* Dairy free on request

** Gluten free on request