

JANUARY EVENING SPECIALS (5:30pm - 10pm)

Drinks

Fizz - Chambord royale - <i>prosecco, chambord, fresh raspberries</i>	7.5
Cocktail - Cornish pink - <i>tarquin's gin, crème du mure, cornish traditional lemonade, blackberries</i>	6
Gin - St George terroir & tonic (california) - <i>fresh, with pine, fir & bay, citrusy & herbaceous, a moreish gin</i>	7.1
Non alcoholic - Raspberry & mint sparkle - <i>raspberry syrup, cornish traditional lemonade, raspberries, mint leaves</i>	3.5

Starters

Soup of the day, Baker Tom's bread VG GF	6
King scallops, parsnip puree, parma ham crisps, truffle oil GF	10
Sweet chilli & sesame crusted cauliflower, baby gem VG GF	6.5
Smoked mackerel pate, fresh torched mackerel, crème fraîche, beetroot, crostinis	8.5
Chicken satay skewers, pickled Asian salad, peanut satay sauce *	7.5

Mains

Braised lamb shanks, pearl barley & tomato gravy, chive mash GF	16
Salmon fillet, fennel & tomatoes, orange hollandaise, roast new potatoes, seasonal greens GF	15
Thai green seafood curry, mussels, hake, prawns, jasmine rice, coriander	15
Venison haunch steak, mustard mash, kale, pink peppercorn sauce GF	14
Jerusalem artichoke risotto, truffle oil, gran moravia, spring onions VG GF	12

Desserts

Warm beetroot & chocolate brownie, chocolate sauce, vanilla ice cream GF	7
Winter berry fool, whipped mascarpone, crushed hazelnuts, honeycomb *	6

Wednesday Steak Night (from 6pm)

8oz Cornish rump steak	12.5
8oz Cornish sirloin steak	17.5
8oz Cornish rib eye steak	18.5
<i>served with - chunky chips, roasted plum tomato, sautéed mushrooms, beer battered onion rings, rocket</i>	
Peppercorn or stroganoff sauce	2
Casa bonita malbec spain <i>perfect accompaniment to steak</i>	15