

EVENING SPECIALS

Served 5:30pm – 10pm

Fizz – Kernow spritz – *knighthor Cornish rose vermouth, solerno blood orange liqueur, prosecco, soda* 8.5

Gin – Jinzu – *a blend of sake & london dry gin, fever tree tonic* 6.55

Non-alcoholic – Blueberry kick – *fresh blueberries, lemon juice, vanilla, lemonade* 3.5

Cornish Bottled Beer – Dynamite valley ‘black charge’ (500ml) – *oatmeal stout, hints of toffee and coffee* 5.25

Cocktail – Tequila cooler - *jose Cuervo tequila, Cornish ginger beer, sharp’s offshore pilsner, lime* 8.5

Starters

Soup of the day 6 ^{go}

baker tom’s bread

Smoked haddock chowder 8 ^{go}

spinach, peas, focaccia

Caprese salad 7.5 ^{gf, vo}

heirloom tomatoes, bocconcini, basil, olive oil

Mains

Slow roast shoulder of lamb 17.5

mash potato, braised tenderstem broccoli , crispy kale, red wine jus

Pan roast Cornish pollock 17.5 ^{gf}

red wine braised squid & chickpea stew, mussels, spinach

Steamed plaice fillets 17.5 ^{gf}

crushed new potatoes, spinach, mussel & prawn velouté

Spring vegetable risotto 15 ^{gf}

crumbled feta, pea shoots & mint oil