

DINNER MENU



STARTERS

SOUP DU JOUR (Ve)(GF)

Homemade bread & whipped butter

CARROT (Ve)(L)

Roast, pickle & raw carrot, coconut yoghurt, cous-cous & chickpea

HAM HOCK (S)(GF)

Pressing of ham hock & homemade pineapple piccalilli

SMOKED DUCK & WATERMELON SALAD (N)

Roast cashew, soy & chilli

SCALLOP (S)(P)(GF)

Hand dived scallop, slow cooked pork cheek, celeriac, golden raisin & apple

MAINS

CATCH OF THE DAY

Grilled catch of the day, seasonal greens & Cornish new potatoes

HALF LOBSTER (S)(GF)

Served with Thermidor or garlic butter, Cornish new potatoes or fries, samphire & salad

HALIBUT (S)

Pan roasted halibut, young leeks, potato gnocchi, curried mussel sauce

CELERIAC (GF)(Ve)

Roasted celeriac steak, vegetable ragu, truffle sauce & chestnut

8OZ AGED CORNISH SIRLOIN STEAK (GF)

Triple cooked chips, slow cooked tomato & mushroom

ADD PEPPERCORN SAUCE

SEAFOOD SHARING PLATTER

Please pre-order where possible - subject to availability

SIDE DISHES

TRIPLE COOKED CHIPS (GF)

Roasted garlic aioli & salsa brava

SEASONAL GREENS (L option)

Herb & garlic butter

ST. MARTIN'S NEW POTATOES (L option)

Herb & garlic butter

ONION RINGS (GF)

HERBY SALAD LEAF

Rapeseed dressing

SKINNY FRIES (GF)

Please inform a member of our team if you have any food allergies or dietary requirements when placing your order.

(GF) Gluten free

(L) Lactose free

(S) Shellfish

(N) Nuts

(P) Pork

(G) Game

(V) Vegetarian

(Ve) Vegan

WE CREATE... EXPERIENCES