



M E N U

from 6pm

Starters

Salmon gravlax
with balsamic glazed figs 7.5

Lightly spiced mussel and leek soup
served with bread and butter 7

Pear fritter
walnut, pea shoot with a blue cheese panna cotta (vegan option) 7

Duck leg
with quince puree and hazelnuts 7

Mains

Chicken and leek pie
with roast potatoes and buttered cabbage 15

Beef bourguignon
with creamy mash 17

Cauliflower croquettes
shallot feuilletage, carrot puree and red wine reduction (vegan) 14.5

Crab risotto
white and brown crab meat, tomatoes, parsley and parmesan 19

Desserts

Sticky toffee pudding
with butterscotch sauce, clotted cream 7

Apple and blackberry crumble
with ice cream (vegan option) 7

Millionaire's shortbread
with salted caramel and raspberry sorbet 7

Affagato 5

Cornish cheese board
with red onion jam, grapes and crackers 9

