

EVENING MENU

SERVED FROM 6PM

Oysters	GF	£3
Olives	VG GF	£4
Bread & Oil	VG	£4

STARTERS

Soup	V GF0	£4
Parfait with toasted ciabatta		£8
Courgette, red onion bhaji, curried remoulade	VGO GF	£7
Cornish Sole, winter slaw, basil & ginger dressing	GF	£9

MAINS

Fowey mussels, 1/2 kg with cream, garlic & parsley	GF0	£12
Pan roast cod with rarebit with a warmed tartar sauce	GF	£19
Grilled hake, savoy & bacon, garlic & spring onion mash with a sage & chive butter	GF	£16
Grilled salmon, infused black rice & Thai red sauce	GF	£17
Red wine braised lamb shank, parsnip purée, roast celeriac & spinach	GF	£20
Sirloin 10oz with dauphinoise potatoes, greens, red wine jus	GF	£26
Corn fed chicken, roast pumpkin, chard, wild mushrooms, thyme jus	GF	£16
Wild mushroom & buckwheat risotto	GF VG	£14
Butternut squash & sage tart with balsamic shallots, spinach & tenderstem	V	£13

[PLEASE ASK YOUR SERVER FOR MORE INFORMATION ON ALTERNATIVE OPTIONS]

VG VEGAN VGO VEGAN OPTION V VEGETARIAN GF GLUTEN FREE GF0 GLUTEN FREE OPTION