



DAILY CHANGING MENU

STARTERS

Seared Scallops

Coriander & Chilli Salsa, Mango & Buttermilk (GF)

Sweet Greek Salad with Spiced Feta

Roasted Sweet Potatoes, Aubergine, Lemon &
Olive Oil Dressing (V) (GA) (GFA)

Crispy Panko Cauliflower

Ales of Scilly & Blue Cheese Fondue (V) (VGA)

MAINS

Everes's Farm Dry Aged Beef Burger

Shallot & Bone Marrow Jam, Parmesan Mayo & Fries (GFA)

Halloumi Burger

Chilli Glazed Chargrilled Halloumi, Roasted Red Pepper Hummus
Pickled Red Onions & Fries (V)(GFA)

Baked Cornish Cod

Parsley Mashed Potato, Lemon Caper Gravy, Croutons, Crispy Parsley (GFA)

DESSERTS

Chocolate "Snowball" Coconut Ice

Coconut Ice Cream & Malibu (GF)

Cox Tart Tatin

Hazelnut Ice Cream

Cheesecake of the day

(please ask your server)

Grass fed Meats

(V) Vegetarian (VA) Vegetarian Option Available (VG) Vegan (VGA) Vegan Option Available (GF) Gluten Free (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS
WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF NUTS OR OTHER ALLERGENS PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY PARTICULAR ALLERGY REQUIREMENTS