



STARTERS

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| Today's Soup | £8 |
| Home Baked Sourdough & Netherend Farm Butter | |
| Everes's Farm Steak Tartar | £14 |
| Potted Beef, Smoked Dripping, Sourdough Toast, Parting Carn Egg Yolk, Gentleman's Relish | |
| Steamed River Fowey Mussels | £13 |
| White Wine, Shallots, Garlic, Cornish Tomato & Herb Gouda, Homemade Ciabatta | |
| Smoked Haddock Scotch Egg | £13 |
| Lemon & Cracked Black Pepper Melba Toast Soldiers | |
| Caesar Salad | £12 |
| Confit Chicken Croquetas, Baby Gem, Caesar Dressing, Anchovies, Pancetta, Fresh Parmesan | |
| Honey Glazed Fig Salad | £11 |
| Smoked Feta, Candied Pecans | |
| Pan Seared Cornish Scallops | £18 |
| Sticky Rice Cake, Vietnamese Spring Onion, Peanut, Chilli & Salmon Caviar Dressing | |

OFF THE BROILER

ALL SERVED WITH HICKORY SMOKED PLUM TOMATO & CRISPY ONIONS

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| 280g Gloucester Sirloin | £32 |
| Recommended Medium Rare | |
| 225g Gloucester Rump | £26 |
| Recommended Medium Rare to Medium | |
| 340g Gloucester Ribeye | £36 |
| Recommended Medium Rare to Medium | |
| Everes's Farm Mixed Grill | £30 |
| Gloucester Fillet, Noisette of Ryland Lamb, Gloucester Sausage, Home Cured Confit Bacon, King Oyster Mushroom, Fried Parting Carn Hens Egg | |
| Everes's Farm Pork Chop | £24 |
| Crispy Crackling, Caramelised Apple | |
| Locally Caught Lobster | |
| Garlic & Parsley Butter, Fresh Lemon Average weight of our whole lobsters is 1000g Whole £66 Half £33 | |
| Whole Grilled Market Fish Of The Day | P.O.A |
| Garlic & Parsley Butter, Fresh Lemon Please ask your server for today's fish and market price | |
| Sauces | £5 |
| Peppercorn, Helford Blue Cheese, Garlic butter | |

COMFORT

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| Gloucester Beef "Nose To Tail Pie" | £23 |
| Mushrooms, Local Ale, Suet & Thyme Crust, Seasonal Greens, Local Ale Gravy | |
| Classic Devonshire Homity Pie | £20 |
| Braised Leeks, Johnathan Crumps Single Gloucester Cheese, Vegetable Suet & Tarragon Crust, Seasonal Greens, White Wine & Mustard Cream | |
| Everes's Farm Dry Aged Beef Burger | £20 |
| Pulled Sticky Slow Cooked BBQ Beef, Monetary Jack, Streaky Bacon, Smokey Onion Mayo, Hobbs House Roll, Deep Fried Pickle | |
| Fish & Chips | £22 |
| Tempura Fish of the Day, Minted Pea Puree, Pickles, Homemade Tartare | |
| Cornish Seafood Gratin | £30 |
| Saffron Potatoes, Pickled Fennel, Smoked Tomato, Shellfish Bisque Sauce, Garlic Crumb, Gruyere Cheese | |
| Plant Based Mushroom Burger | £20 |
| Bryher Sweet Chilli Dressed Pulled Jack Fruit, Hot Peanut Butter, Monetary Jack, Black Garlic Mayo, Crispy Onions, Hobbs House Roll | |
| Pan Roasted Free Range Chicken Supreme | £24 |
| Smoked Truffle Mashed Potato, Sauteed Wild Mushrooms, Café Crème Sauce, Crispy Pancetta | |
| Classic Spaghetti Carbonara | £16 |
| Smokey Pancetta, Egg Yolk, Fresh Parmesan Add Seared Cornish Scallops £15 Add Pan Roasted Free Range Chicken Breast £12 | |

SIDES

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| Beef Dripping Chips | £5.50 |
| Sweet Potato Fries | £5 |
| Smoked Paprika & Chicken Salt | |
| Dressed Side Salad | £6.50 |
| Steamed Broccoli | £6.50 |
| Lemon, Garlic & Almond Butter | |
| Smoked Truffled Mashed Potato | £6 |
| Sauteed Wild Mushrooms | £6 |
| Tarragon, Garlic, Lemon | |

(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

SOME DISHES MAY CONTAIN GMO OIL