



SMALL PLATES

Today's Soup / £9 / V / VGA

Warm Sourdough / Netherend Farm Butter

Pan Seared Cornish Scallops / £17

Chorizo / Saffron Butter / Pickled Fennel

Butternut Squash Arancini / £13 / V

Smoked Feta / Spinach / Sage Aioli /
Pumpkin Seeds / Crispy Sage

Creedy Chicken Liver Parfait / £14

Burnt Leek Butter / Pickled Silverskin Onions /
Red Onion & Churchill's Port Marmalade / Warm Sourdough

Everess Farm Beef Fillet Carpaccio / £16

Beef Fillet / Balsamic & Dijon Mustard Dressing /
Rocket Salad / Fresh Parmesan

Wild Mushrooms On Toast / £13 / VGA

Parting Carn Farm Poached Egg / Confit Garlic /
Fresh Tarragon / Truffle Oil

Steamed River Fowey Mussels / £14 / £26

White Wine / Shallots / Garlic / Cream / Parsley

Starter / Warm Ciabatta

Main / French Fries

Our meat comes from Our family run Everes's Farm in Gloucestershire. We specialise in slow-reared, grass-fed, rare British breeds like Gloucester cattle and Ryeland lamb. The best possible environment, with pride in a farm-to-plate ethos.

FARM TO PLATE

ALL SERVED WITH HOUSE SMOKED PLUM TOMATO & CRISPY ONIONS

220g Gloucester Fillet / £46

Recommended Medium Rare

340g Gloucester Ribeye / £42

Recommended Medium Rare / Medium

280g Gloucester Sirloin / £36

Recommended Medium Rare

Sauces / £4.5

Creamy Peppercorn & Brandy
Chimichurri

Cornish Blue Cheese
Cafe de Paris Butter

300g Cornish Pork Chop / £28

Spiced Apple Puree / Pork Crackling

ON THE SIDE

Grilled Asparagus & Café de Paris Butter / £8

Colcannon Mash / £6.5

Tempura Courgettes / £6.5

Caprese Salad / £7

Truffle Mac 'N' Cheese / £7.5

Spinach, Parmesan & Pine Nut Salad / £7

Garlic & Rosemary Roasted New Potatoes / £6.5

Triple Cooked Chips / £6.5

French Fries / £5.5

BIG PLATES

Bouillabaisse / £34

Cornish Scallops / King Prawns / River Fowey Mussels /
Squid / Cod / Saffron-Infused Broth / Rouille /
Gruyere Cheese / Garlic & Thyme Crostini

Gloucester Beef "Nose To Tail" Pie / £26

Suet Pastry / Colcannon Mash / Seasonal Greens /
St Ives Ale Gravy

Tempura Fish & Chips / £24

Tempura Battered Cod / Triple Cooked Chips /
Minted Garden Peas / Homemade Tartar Sauce / Fresh Lemon

Braised Ryeland Lamb Ballantine / £30

Garlic & Rosemary Roasted New Potatoes /
Cauliflower Puree / Lamb Croquette /
Cumin & Honey Glazed Chantenay Carrots / Minted Lamb Jus

Beetroot & Goats Cheese Risotto / £23 / V

Fresh Parmesan / Candied Walnuts / Hot Honey /
Roasted Candied Beetroot / Rocket Leaves

Pesto Tagliatelle / £22 / VGA

Basil Pesto / Mixed Olives / Sundried Tomatoes /
Grilled Artichoke / Roasted Pine Nuts / Fresh Parmesan

Pan Roasted Cornish Hake / £30

Parisian Saffron Potatoes / Samphire /
Lobster & Crab Bisque / Herb Oil / Squid Ink Tuile

Everess Farm Aged Beef Burger / £24

Toasted Brioche Bun / BBQ Braised Beef / Monterey Jack /
Baby Gem Lettuce / House Pickles /
House Burger Sauce / Fries

Add Bacon £3

Add Fried Egg £1.5

Add Blue Cheese £3

Locally Caught Lobster / £35 / £70

House Smoked Plum Tomato / Crispy Onions /
Garlic Butter, Fresh 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

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SOME DISHES MAY CONTAIN GMO OIL