

## Lunch served from 12-3pm

### Snacks

Padron peppers, confit garlic, raspberry vinegar  
VG / GF 6

Spiced cumin bread, whipped butter 6

Nocellara olives VG / GF 5

### Small Plates

Crispy squid, miso mayonnaise, chilli, spring onion,  
coriander, lime 8

Monkfish scampi, mushy peas, tartare sauce,  
shoestring fries 10

Buttermilk fried chicken, Thai dipping sauce 8

Zucchini fritti, gochujang mayonnaise, zucchini slaw V 7

Caesar salad 6

## Lunch

Open BLT, potato rocks, aioli, baby gem 15

Honey & soy glazed ham, fried egg, pineapple pickle, watercress 17

Wild mushrooms on toast, rocket & walnut pesto, garlic, parsley V / GF 11

Oak smoked trout Caesar salad, panchetta, pickled anchovies, croutons, Parmesan 11 / 18

Soup of the day, homemade bread, whipped butter V 8.5

## Dessert

Dark chocolate delice, passion fruit sorbet V 9

Bayleaf & vanilla panna cotta, pistachio praline, blackberries GF 8.5

Vegan vanilla ice cream, pedro ximenez, caramelised chocolate VG / GF 8.5

Sticky date pudding, glazed banana, clotted cream V 8.5

Helford blue cheese, quince jelly, crackers, spiced apple chutney, walnuts V 10

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## Mains & Large Plates

Best end pork chop, toffee apple puree, potato terrine, cavolo nero, cider, crackling GF 25

8oz sirloin steak, TD extra thick hand cut chips, watercress, pickled shallots, peppercorn sauce GF 29

Treacle cured beef brisket, mashed potato, salt baked onion, savoy cabbage, gravy GF 24

Whole Cornish sole, seaweed & lime butter sauce, new potatoes, samphire 25

Newlyn hake, braised fennel, bouillabaisse sauce, seaweed potatoes 25

Caramelised cauliflower risotto, pine nuts, lemon, parmesan, mascarpone, dill, crispy kale GF 18

## Sides

Fries, rosemary & garlic salt VG / GF 5 Truffle cauliflower cheese 6.5

Mixed seasonal greens, chimichurri VG / GF 5 Potato rocks VG / GF 6

Clotted cream mashed potatoes GF 6

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## Vegan Menu

Wild mushrooms on toast, rocket & walnut pesto VG 9

Heritage beetroot, feta, walnuts, chicory, apple VG / GF 9

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Hoisin tofu tacos, chilli, coriander, lime VG 17

Gnocchi, roasted squash, curried seeds, chimmicurri VG 17

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Affogato, dark chocolate caramel VG / GF 8.5

Apple crumble, vanilla ice cream VG 8.5

# Sunday Lunch

## To Start

Padron peppers, confit garlic, raspberry vinegar VG / GF 6

Nocellara olives VG / GF 5

Smoked ham hock terrine, pineapple pickle, Lushingtons IPA mustard, herb salad, toast 8.5

Salt cod fishcake, pickled cucumber, curried mayonnaise 9

Whipped feta, beetroot, candied walnuts, pickled onions, endive VG / GF 8

## Mains

Roast beef, roast potatoes, glazed parsnips, neeps, brisket stuffed Yorkshire pudding, gravy, horseradish 20

Roast pork, roast potatoes, glazed parsnips, neeps, crackling, toffee apple sauce, Yorkshire pudding 20

The Thomas Daniell signature roast: for the healthier appetite! A substantial mixture of both the above 28

Roasted squash, roast potatoes, glazed parsnips, neeps, salsa verde, wild mushrooms, Yorkshire pudding V 20

all served with cauliflower cheese & seasonal greens

Whole Cornish sole, brown butter & seaweed sauce, samphire, roast potatoes 22

Smaller  
appetite?

Children's  
roast 12

## To Finish

Sticky toffee pudding, butterscotch sauce, vanilla ice cream V 8.5

Lemon posset, blackberry compote, shortbread crumb V 8.5

Helford blue cheese, walnut & rosemary bread, spiced apple & tomato chutney, quince jelly V 10

Vegan vanilla ice cream, Pedro Ximenez sherry & dark chocolate caramel VG 8.5