

Snacks

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

Buttermilk & rosemary bread, whipped butter 6

Gordal olives VG / GF 5

Small Plates

Crispy squid, miso mayonnaise, chilli, spring onion,
coriander, lime 9

Fish goujons, mushy peas, tartare sauce,
shoestring fries 10

Buttermilk fried chicken, Thai dipping sauce 9

Zucchini fritti, gochujang mayonnaise, zucchini slaw V 8

Caesar salad 7 / 12

Lunch

(12-3pm)

Open BLT, potato rocks, aioli, baby gem 15

Honey & soy glazed ham, fried egg, TD extra thick hand-cut chips, pineapple pickle, watercress 17

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

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

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

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

Dessert

Dark chocolate torte, cherries, kirsch V 8.5

Pecan & frangipane tart, toasted pecan and maple syrup ice cream V 8.5

Steamed treacle sponge, clotted cream ice cream & custard V 8.5

Orange and almond pudding, Grand Marnier, candied orange ice cream V / GF 8.5

Bay leaf & vanilla panna cotta, pistachio praline, blackberries GF 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 rosti, 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 25

Newlyn hake, colcannon, Betty Stogs sauce, hispi cabbage, bacon 25

Butternut squash risotto, parmesan, pine nuts, lemon, basil V / 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

Dessert

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Bay leaf & vanilla panna cotta, pistachio praline, blackberries GF 8.5

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

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 and blackberry crumble, vanilla ice cream VG 8.5

Orange and almond pudding, Grand Marnier, ice cream VG / GF 8.5

Sunday Lunch

To Start

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

Gordal olives VG / GF 5

Crispy pork belly, black pudding, pickled apple, endive, herb salad 11

Whiskey cured salmon, celeriac remoulade, horseradish GF 10

Spiced cauliflower soup, babaganoush, curry oil, croutons 8.5

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

Newlyn hake, cabbage, bacon, Betty Stogs sauce, roast potatoes 23

all served with cauliflower cheese & seasonal greens

Jug of
gravy 3

Children's
roast 12

To Finish

Dark chocolate torte, cherries, kirsch V 8.5

Steamed treacle sponge, clotted cream ice cream & custard V 8.5

Orange and almond pudding, Grand Marnier, candied orange ice cream V / GF 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