

Snacks

Padron peppers, confit garlic, raspberry vinegar
VG / GF 7

Sun dried tomato, onion & feta bread, roasted carrot
hummus, pistachio dukkah VG 7

Gordal olives VG / GF 5

Pork crackling and toffee apple sauce GF 7

Small Plates

Crispy squid, miso mayonnaise, chilli, spring onion,
coriander, lime 10

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

Buttermilk fried chicken, Thai dipping sauce 11

Sticky pork tacos, Asian slaw,
chipotle mayonnaise, sesame 12

Zucchini fritti, gochujang mayonnaise, zucchini slaw V 8
Caesar salad 8 / 13

Lunch

Beef rarebit, lard English muffin, watercress, pickled shallots, mustard, chips 17

Honey & soy glazed ham, fried egg, TD extra thick hand-cut chips, pineapple pickle, watercress 18

Newlyn fish pie, prawns, hake, haddock, clotted cream mash potato, peas 23

Wild mushrooms on toast, rocket & walnut pesto, garlic, parsley V 12

Beef rendang, pilau rice, katchumba salad, chilli, lime 23

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

Sides

Fries, rosemary & garlic salt VG / GF 6

Truffle cauliflower cheese 7

Mixed seasonal greens, salsa verde
VG / GF 5.5

Potato rocks VG / GF 6

Triple cooked fat chips VG / GF 7

Dessert

Dark chocolate, rum and raspberry torte, raspberry ice cream 8.5

Nutmeg & custard tart, rhubarb ice cream, caramelised white chocolate V 8.5

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

Red wine poached pear, honey ice cream, Breton shortbread 8.5

British cheese selection, apple chutney, oat cakes, quince jelly, candied walnuts 11

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coriander, lime 10

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shoestring fries 10

Buttermilk fried chicken, Thai dipping sauce 11

Sticky pork tacos, Asian slaw,
chipotle mayonnaise, sesame 12

Zucchini fritti, gochujang mayonnaise, zucchini slaw V 8
Caesar salad 8 / 13

Mains & Large Plates

1 kilo tomahawk steak, TD extra thick hand-cut chips, watercress, pickled shallots, peppercorn sauce 65 for 1 80 to share

8oz sirloin steak, TD extra thick hand-cut chips, watercress, pickled shallots, peppercorn sauce 30

Treacle cured beef brisket, mashed potato, salt baked onion, savoy cabbage, gravy 27

Newlyn fish pie, prawns, hake, haddock, clotted cream mash potato, peas 23

Beef rendang, pilau rice, katchumba salad, chilli, lime 23

Cauliflower & cumin fritter, roasted carrot hummus, pistachio dukkah, pickled red cabbage VG / GF 20

Sides

Fries, rosemary & garlic salt VG / GF 6

Truffle cauliflower cheese 7

Mixed seasonal greens, salsa verde
VG / GF 5.5

Potato rocks VG / GF 6

Triple cooked fat chips VG / GF 7

Dessert

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Nutmeg & custard tart, rhubarb ice cream, caramelised white chocolate V 8.5

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

Red wine poached pear, honey ice cream, Breton shortbread 8.5

British cheese selection, apple chutney, oat cakes, quince jelly, candied walnuts 11

Sunday Lunch

To Start

Padron peppers, confit garlic, raspberry vinegar VG / GF 7

Gordal olives VG / GF 5

Buttermilk fried chicken, Thai dipping sauce 11

Crispy squid, miso mayonnaise, chilli, spring onion, coriander, lime 10

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

Mains

Sirloin of beef, roast potatoes, glazed parsnips, neeps, brisket stuffed Yorkshire pudding, gravy, horseradish 22

Loin of pork, roast potatoes, glazed parsnips, neeps, crackling, toffee apple sauce, stuffed Yorkshire pudding 21

The Thomas Daniell signature roast: for the healthier appetite! A substantial mixture of both the above 30

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

Whole Cornish sole, seaweed, lime & miso butter, roast potatoes, samphire 23

all served with cauliflower cheese & seasonal greens

Jug of
gravy 3

Children's
roast 12

To Finish

Dark chocolate, rum and raspberry torte, raspberry ice cream 8.5

Nutmeg & custard tart, rhubarb ice cream, caramelised white chocolate V 8.5

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

Red wine poached pear, honey ice cream, Breton shortbread 8.5

British cheese selection, apple chutney, oat cakes, quince jelly, candied walnuts 11

Vegan Menu

Wild mushrooms on toast, rocket & walnut pesto, garlic, parsley VG 10

Zucchini fritti, salsa verde, zucchini slaw VG 8

Gnocchi, roasted squash, curried seeds, chimichurri VG 17

Cauliflower & cumin fritter, roasted carrot hummus, pistachio dukkah,
pickled red cabbage VG / GF 20

Lemon and almond pudding, limoncello, vanilla ice cream VG / GF 8.5

Affogato, dark chocolate caramel, ice cream VG / GF 8.5