

Snacks

Rosemary & buttermilk bread, whipped butter V 7

Onion bhajis, curry sauce, pickled cucumber V 9

Yoghurt flatbread, hummus, confit garlic,
crispy chickpeas V 8.5

Gordal olives VG / GF 5

Pork crackling and toffee apple sauce GF 6.5

Small Plates / Starters

Mediterranean fried fish, Asian slaw, ponzu dipping sauce,
coriander, sesame 13

Crispy squid, chilli & lime mayonnaise, spring onion,
pickled cucumber 11

Burrata, heritage tomatoes, toasted focaccia,
raspberry vinegar, pistachio dukkah V 13

Buttermilk fried chicken, summer slaw, Thai dipping sauce 12

Sticky beef tacos, Asian slaw, wasabi & lime mayonnaise,
sesame, pickled red cabbage 12

Caesar salad 9/14 + 5 chicken

Lunch

Honey & soy glazed ham, fried egg, pineapple pickle, triple cooked chips, watercress 19

Goan curry, market fish, tiger prawns, pilau rice, cucumber, sea salt, lime 25

Wild mushroom linguini, tarragon, lime, pangratatto, parmesan V 18

Newlyn fish pie, prawns, hake, haddock, clotted cream mash potatoes, buttered peas 22

Soup of the day, homemade bread, whipped butter V 9

Chicken breast, spring onion mash, peas, baby gem, Maderia sauce 24

BBQ glazed pork ribs, fries, peanuts, sesame, coleslaw, crispy onions 24

Mediterranean fried fish, Asian slaw, ponzu dipping sauce, coriander, sesame, fries 19.5

Sides

Fries, rosemary & garlic salt VG / GF 6

Potato rocks VG / GF 6

Mixed seasonal greens, salsa verde
VG / GF 5.5

Triple cooked fat chips VG / GF 7

Lobster thermidor fries, parmesan 10

Truffle cauliflower cheese V 7

Rocket & parmesan salad 7

Dessert

Vanilla & strawberry pavlova, strawberry ice cream, chantilly cream V / GF 8.5

Saffron cake bread & butter pudding, custard, vanilla ice cream V 9

Chocolate & peanut torte, white chocolate ice cream, sugared peanuts 8.5

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

Lemon posset, cherry compote, shortbread V 8.5

British cheese selection, apple chutney, quince jelly, oatcakes 11

Snacks

- Rosemary & buttermilk bread, whipped butter V 7
Onion bhajis, curry sauce, pickled cucumber V 9
Yoghurt flatbread, hummus, confit garlic,
crispy chickpeas V 8.5
Gordal olives VG / GF 5
Pork crackling and toffee apple sauce GF 6.5

Small Plates / Starters

- Mediterranean fried fish, Asian slaw, ponzu dipping sauce,
coriander, sesame 13
Crispy squid, chilli & lime mayonnaise, spring onion,
pickled cucumber 11
Burrata, heritage tomatoes, toasted focaccia,
raspberry vinegar, pistachio dukkah V 13
Buttermilk fried chicken, summer slaw, Thai dipping sauce 12
Sticky beef tacos, Asian slaw, wasabi & lime mayonnaise,
sesame, pickled red cabbage 12
Caesar salad 9/14 + 5 chicken

Mains / Large Plates

- 8oz sirloin steak, triple cooked chips, rocket, parmesan, chimichurri or peppercorn sauce 30
Tomahawk steak, triple cooked chips, rocket, parmesan, chimichurri or peppercorn sauce 65 for 1 80 to share
Treacle cured beef brisket, mashed potatoes, spring onion, hispi cabbage, gravy 27
Newlyn fish pie, prawns, hake, haddock, clotted cream mashed potatoes, buttered peas 22
Goan curry, market fish, tiger prawns, pilau rice, cucumber, sea salt, lime 25
BBQ glazed pork ribs, fries, peanuts, sesame, coleslaw, crispy onions 24
Summer vegetable Linguini, asparagus, peas, leeks, courgettes, lemon, parmesan, pine nuts V 22
Chicken breast, spring onion mash, peas, baby gem, Maderia sauce 24
Mediterranean fried fish, Asian slaw, ponzu dipping sauce, coriander, sesame, fries 19.5

Sides

- Fries, rosemary & garlic salt VG / GF 6
Mixed seasonal greens, salsa verde VG / GF 5.5
Truffle cauliflower cheese V 7
Potato rocks VG / GF 6
Triple cooked fat chips VG / GF 7
Lobster thermidor fries, parmesan 10
Rocket & parmesan salad 7

Dessert

- Vanilla & strawberry pavlova, strawberry ice cream, chantilly cream V / GF 8.5
Saffron cake bread & butter pudding, custard, vanilla ice cream V 9
Chocolate & peanut torte, white chocolate ice cream, sugared peanuts 8.5
Steamed treacle pudding, custard, clotted cream ice cream V 8.5
Lemon posset, cherry compote, shortbread V 8.5
British cheese selection, apple chutney, quince jelly, oatcakes 11

Vegan Menu

Gordal olives 5

Heritage tomatoes, asparagus, feta, chimichurri 12

Onion bhajis, pickled cucumber, curry sauce 9

Gnocchi, wild mushrooms, curried seeds 19

Summer vegetable linguini, salsa verde, rocket 19

Vegetable Goan curry, pilau rice, cucumber, sea salt, lime 20

Lemon & almond pudding, limoncello 8.5

Affogato, dark chocolate caramel, ice cream 8.5

Sunday Lunch

To Start

Gordal olives VG / GF 5

Buttermilk fried chicken, summer slaw, Thai dipping sauce 12

Pork crackling, toffee apple sauce 6.5

Soup of the day, homemade bread, whipped butter V 9

Burrata, heritage tomatoes, toasted focaccia, raspberry vinegar, pistachio dukkah 13

Crispy squid, chilli & lime mayonnaise, spring onion, pickled cucumber 11

Mains

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

The Thomas Daniell signature roast: for the healthier appetite! The above with both sirloin of beef and chicken 30

Roasted chicken breast, spring onion mashed potatoes, asparagus, gravy 22

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

Summer vegetable linguini, peas, asparagus, leeks, courgettes, lemon, parmesan, pinenuts V 22

all served with cauliflower cheese & seasonal greens

Children's
roast 12

To Finish

Vanilla & strawberry pavlova, strawberry ice cream, chantilly cream V / GF 8.5

Saffron cake bread & butter pudding, custard, vanilla ice cream V 9

Chocolate & peanut torte, white chocolate ice cream, sugared peanuts 8.5

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

Lemon posset, cherry compote, shortbread V 8.5

British cheese selection, apple chutney, quince jelly, oatcakes 11