

STARTERS

SOUP OF THE DAY (GF*/VG)

Rosemary focaccia

WILD MUSHROOM AND MOZZARELLA ARANCINI (GF / VG)

Red pepper aioli

SALT AND PEPPER SQUID (DF)

Asian salad, kimchi mayo

HONEY GLAZED GARLIC PORK RIBS (GF / DF)

Winter slaw

MAINS

SLOW COOKED BEEF BRISKET (GF* / DF*)

Red currant jus

ROASTED PORK BELLY (GF* / DF*)

Tarragon sauce

Both served with rosemary potatoes, honey parsnips, cauliflower cheese, seasonal vegetables and Yorkshire pudding

NUT ROAST (GF / VG)

New potatoes, seasonal vegetables and tarragon sauce

FISH AND CHIPS (DF)

Fries, pea purée, tartar sauce, lemon and Cornish sea salt

(We donate £1 from every dish sold to The Wave Project!)*

6oz ANGUS BURGER (GF*/DF*)

Brioche bun, mature cheddar, streaky bacon, burger sauce and slaw

SPICY BEAN BURGER (VG*/V)

Brioche bun, avocado, chilli jam and slaw

SWEET POTATO AND CAULIFLOWER CURRY (GF / VG / DF)

Saffron rice, poppadom and mango chutney

DESSERTS

STICKY TOFFEE PUDDING

Sea salt caramel sauce, vanilla ice cream or clotted cream

WARM CHOCOLATE BROWNIE (GF)

Chocolate sauce and marshmallows

PINA COLADA (V/VG)

Roasted rum pineapple, coconut ice cream, coconut cream, passionfruit and raspberry

CHEESE BOARD (GF*/V*/VG*)

Brie, garlic yarg, Cornish blue, celery, grapes, Tribute chutney, biscuits

(£3 supplement)

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area. Vegan desserts available, please ask your server.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian

(VG) - Vegan

(GF) - Gluten Free

(DF*) - Dairy Free Option Available

(VG*) - Vegan Option Available

(GF*) - Gluten Free Option Available



*We are proud to be supporting The Wave Project, a charity providing mental health services to children and young people through their NHS-prescribed Surf Therapy courses.