

Evening Menu

If you have any special dietary requirements or allergies, please let a member of staff know as soon as possible

GF - Gluten Free, N - Contains nuts, V - Vegetarian, VG - Vegan, VGO - Vegan Option Available,
GFO - Gluten Free Option Available, VO - Vegetarian option available

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

Nibbles

Beer Battered Samphire with Lemon Hollandaise V | Korean BBQ Pork Belly Bites | Chorizo with Red Wine and Garlic GF | Halloumi Fries with Spiced Tomato Chutney V, GFO | Olives VG, GF | Falafel and Plum Sauce VG, GF - **£6 Each or Three for £15**

Small Plates

Chargrilled Peach Salad | Caramelised Pecans, Prosciutto, Chicory Leaves, Whipped Goats Cheese GF, N, VO - £10

Seasonal Soup | served with Sourdough Baguette GFO - £8

Smashed Tomato Bruschetta | Garlic & Parsley Butter, Toasted Sourdough GFO - £9 *Add Three Tiger Prawns - £6*

Stanwell Scotch Egg | Please ask for details of the current special - £12

Hand-Dived Shetland Scallops | Fennel Purée, Lemon Gel, Tomato Chilli Butter Sauce, Chilli Oil GF - £12

Cornish Mussels | Served with Fresh Bread - £10 | £18 - Main Course *with Fries*
Served in a choice of White Wine, Cream, Garlic or Coconut, Lime Leaf and Chilli GFO

Sharing Boards

From The Garden | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Aubergine and Courgette, Smoked Halloumi, Crudités, Black Garlic Mayonnaise, Tzatziki, Miso Glazed St.Ella Goats Cheese, Sourdough, Focaccia V, VGO. GFO - £30

From The Land | Prosciutto, Truffle Ham, Bresaola, Bavette Steak, Balsamic Onions, Vine Tomatoes, Cornichons, Tunworth, Cranborne Blue Cheese, Béarnaise Sauce, Piccalilli, Red Onion Relish, Sourdough, Focaccia GFO - £32

From The Sea | Mussels, Whitebait, Tiger Prawns, Cockles, Beetroot-cured Salmon, Avruga Caviar, Battered Samphire, Fennel & Rocket Salad, Charred Lime, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £32

Mains from The Land

28 Day Aged 8oz Rib Eye Steak GFO | Cherry Tomato and Rocket Salad - £32
served with a choice of side and sauce - Peppercorn, Red Wine, Bearnaise GF

Roasted Lamb Rump | Heritage Tomato, Rosary Ash Goats Cheese, Olives, Samphire, Cavolo Nero, Pickled Raspberry Jus GF - £30

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan Salad GFO - £75
served with a choice of sauce - Peppercorn, Red Wine, Béarnaise GF

Roasted Duck Breast | Gnocchi, Carrot Purée, Roscoff Onion, Red Wine Jus - £30

Mains from The Sea

Cornish Day Boat Fish of the Day GF | Served with Samphire, Lemon Hollandaise and a choice of side - Market Price

Fish and Chips | Fillet of Cornish Haddock, Chunky Chips, Mushy Peas, Tartare Sauce - £22

Pan-fried Sea Bass | Confit Garlic Crushed Potatoes, Scallop Roe Sauce, Samphire GF - £24

Grilled Sole Fillets | Chorizo, Butterbean and Tomato Cassoulet, Mussels GF - £28

Mains from The Garden

Gnocchi | Rosary Ash Goats Cheese, Spinach, Olives, Roquito Peppers V - £18

Burrata and Heritage Tomato Salad | Pickled Shallots, Pesto Mayonnaise GF - £22

St Ella Goats Cheese Crostini | Tomato, Courgette, Aubergine, Mixed Olives, Micro Herb Salad GFO, V, VGO - £18

Sides

Confit Garlic & Lemon Samphire GF | **New Potatoes** GF | **Side Salad** GF |
Seasonal Greens GF - £5 each

Fries

Chunky Chips GFO | **Skin on Fries** GFO - £5 each

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions GFO - £7 each

