

NIBBLES

Selection of breads, balsamic & olive oil 5.50

Mixed marinated olives 4.50

Rosemary Almonds 3.50

SMALL PLATES

Curried parsnip & apple soup & crusty bread 6.95

Roquefort & fig crème brulee with pecan & pear salad & charred ciabatta 8.95

Roasted winter vegetable caponata, pumpkin seed pesto & micro herb with bread & butter 7.95

Game & mushroom terrine wrapped in parma ham, winter fruit chutney & sunflower toast 8.95

Smoked haddock & leek fishcake, cheddar mousse, poached egg & chive oil 8.95

River Fowey mussels, white wine & garlic cream, crusty bread 10.50 / 17.50 as main with chips

MAINS

Pork tenderloin fricassee, new potatoes, caramelised onions, roasted apples, wholegrain & cider cream, pancetta & fine beans 18.50

Roasted breast of chicken, aubergine, basil, smoked applewood croquette, buttered leeks, chilli & tomato sauce 18.50

Pan fried market fish, new potato, courgette, leeks, spinach & sundried tomatoes, white wine velouté POA

Spiced portobello mushroom, red lentil, sweet potato, butternut squash crumble, crisp leeks & red pepper oil 16.50

Feta, spinach, butternut squash, pepper & pinenut strudel, glazed roots, red onion relish & pumpkin seed pesto 16.50

PUB CLASSICS

100z Rump steak 23.95 - Triple cooked chips, grilled tomato & dressed leaves

- Add a sauce - peppercorn / Devon blue cheese 2.50

Beef & caramelised red onion burger, blue cheese, bacon jam, baby gem, mixed leaves & triple cooked chips 15.95

Venison, chestnut mushroom, juniper & dark chocolate pie, creamed potato, red cabbage & roasted roots 15.95

Treacle Cured ham, triple cooked chips & free range eggs 13.95

Battered fish, triple cooked chips, crushed peas & tartare sauce 15.95

Penne carbonara, bacon, white wine cream, parmesan & bacon crumb 15.95

SIDES

Triple Cooked Chips 5.00

Cheesy Chips 6.00

Mushrooms 4.50

House Salad 4.50

Honey & Thyme Roasted Roots 5.00

DESSERT all 8.50

Apple & granola crumble, diced apple compote, blackberry & cream ice cream

Sticky toffee pudding, toffee sauce & salted caramel ice cream

Treacle tart, confit orange, yogurt & marmalade sorbet

Mocha pannacotta, coffee tuille & soft berry compote

Affogato - Styles Farm vanilla ice cream with a shot of espresso & Amoretti biscuit

Styles Farm ice cream & fine biscuit:

3 scoops 8.25, 2 scoops 5.95, 1 scoop 2.95

Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbet: Lemon, raspberry, mango & passion fruit

SELECTION OF 3 WEST COUNTRY CHEESES 9.50

Cave Aged Truckle Cheddar, Bath Blue & Summer Solstice, spiced apple & tomato chutney, grapes & Peters Yard sourdough crispbread