

Please discuss any allergies with Staff so that you may be advised

Appetisers –Fresh Baked Bread,
Olive Oil & Balsamic £2.50

Pitted Greek Olive pot with herbs
£2.50

2 Courses £25 3 Courses £30

Min 2 Course spend per head

Starters

Summer Pea, Spring Onion and Mint Soup

Cornish Butterflied Sardines, Oven Roasted with
Rosemary Lemon & Seasalt

Smoked Cod, Brie and Bacon Fish Cakes
With Chive and Crème Fraiche Dip

Sea-Food Chowder, Whiting, Pollock, Gurnard and Mussels in Potato,
Smoked Bacon, Onion & Herb Broth With Crusty Bread.

Also Available as a Main

Pan-Seared Scallops with Lime, Chilli, Garlic, Honey & Coriander

(£3 Surcharge)

Local Fresh Fish & Seafood

River Fowey Mussels – Cider, Garlic, Crème Fraiche,
Smoked Bacon & Crust Bread
(Also Available as a Starter)

Mediterranean Fish Stew, Whiting, Pollock, Gurnard and Mussels
In a Tomato, Oregano and Basil Broth (Hint of Chilli) & Crusty Bread
(Also Available as a Starter)

Devon Dressed Crab, Lemon & Cracked Pepper Mayo,
Salad and Crusty Bread

Hake Fillet, Pan-Fried and Served with
Tomato, Basil & Black Olive Relish

Sea-Bass Fillet 'Asian Infused' with Sesame oil, Spring Onion, Peppers
Fresh Ginger & Soy Sauce. (With fresh Chilli 50p)

*Dishes served with Crushed New Potatoes dressed with lemon, olive oil, sea salt & Mint &
A choice of fresh, seasonal vegetables*

Exmoor Steak

10 oz Exmoor Rump Steak

(£4 Surcharge)

*Griddled as requested and served with Grilled Tomatoes, Field mushrooms,
Chunky chips and Dressed Side Salad.*

Vegetarian

Red onion & Gruyere Cheese Tart (V)

*Served with Crushed New Potatoes dressed with lemon, olive oil, sea salt & Mint &
A choice of fresh, seasonal vegetables*

Fish prices can fluctuate according to daily market prices

Menu is subject to change

***Our Disclaimer. Fish & Shellfish are natural , unprocessed products therefore sometimes bones or shells may occur.
Please eat carefully. Thanks.***

Savoury

West Country Cheeseboard

(£ 3.50 Surcharge)

Devon Blue Cheese, Somerset Barbers Cheddar
and Creamy Cornish Brie served with Crackers,
Red Onion Chutney & Apple

Sweet Treats

Locally Grown Rhubarb, Apple and Pear Fruit Crumble
With Walnut Crunch Topping

Knickerbocker Glory Gateau
(Peach and Raspberry Clotted Cream Mousse , spiced ginger crumb base
With white chocolate)

Passion fruit Glazed Torte
(Passionfruit and crème patisserie)

Eton Mess – British Strawberries, Whipped Cream,
Berry Coulis and Meringue

Minimum 2 Course Spend

*Served with a choice of Pouring Cream, Yarde Farm Clotted Cream Vanilla Ice-Cream
Or Custard*

Please advise of any Allergies on booking

For Coffees, Teas, Liqueur Coffees and Aperitifs please ask Staff for advice