

OPENING HOURS Lunch: Thursday to Monday 12pm – 2:30pm | Dinner: Friday and Saturday 6pm – 8:30pm

APPETISERS

COOMBESHEAD SOURDOUGH with kalamata olives and salt cod brandade

6.95 | 778kcal

HALLOUMI SAGANAKI with honey, oregano & black sesame 5.95 | 489kcal

MEXICAN CORN ON THE COB with feta, mustard mayo, chilli and lime 5.00 | 369kcal

SMOKED SALMON with walnut bread 16.50 | 312kcal

STEAK TARTARE chopped top rump steak 16.95 | 206kcal

STARTERS

PALOURDE CLAMS with garlic, olive oil, coriander and chilli. 16.95 | 197kcal

FRENCH ONION SOUP with gruyère cheese 10.95 | 574kcal

MOUCLADE MUSSELS FRITES mussels with white wine, saffron & cream 15.95 | 838kcal

DEVILLED EGGS with anchovies and baby gem lettuce 9.95 | 427kcal

MAINS

GRILLED MEGRIM SOLE served with roasted red pepper, chilli, garlic & oregano 19.95 331kcal

CORNISH HAKE with spring onion mash 28.95 | 485kcal

BUTTERNUT SQUASH RISOTTO with sage with beurre noisette 19.95 | 487kcal

PAN FRIED COLEY with savoy cabbage, beer & bacon 24.95 | 398kcal

6OZ BURGER with chips, caramelized onion, cheese and lettuce 18.50 | 1214kcal

WHOLE ROASTED BREAM with fennel and Pernod 29.95 | 459kcal

BARBECUE GRILL

12 OZ FULL FACE **RUMP STEAK** 31.95 | 1461kcal

100Z RIBEYE STEAK 38.95 | 1267kcal

80Z FILLET STEAK 43.95 | 1201kcal

add: Bearnaise sauce 576kcal | Bone marrow gravy 454kcal | Peppercorn sauce 368kcal 4.00 Our beef is from Philip Warren's Butchers, Launceston, with a cherry tomato, thyme, shallot and rocket salad and thin cut chips

PHILIP WARREN BUTCHERS - all our meat comes from Philip and Ian's skilled team in Launceston. As well as farming their own livestock they work with small farmers across Dartmoor, Bodmin Moor, and the grasslands of the Tamar Valley, specialising in native breeds to produce the very best Cornish meat.



Please ask for information on allergens | A discretionary 12.5% service charge will be added to your bill