



Sample Lunch Menu

Snacks

Homemade Crisps, Garlic & Chive Dip £2.50

Scotch Quail's Egg, Brown Sauce £4.00

Spelt & Mushroom Fritter, Leek Mayonnaise, Pickled Shimejis £4.00

Trio of Porthilly Oysters: £10.00 | £3.75 each

Poached - Pickled Cucumber, Trout Roe | Raw - Shallot Vinegar | Tempura - Oyster Mayonnaise, Seaweed

Starters

Everleigh Farm Asparagus, Caesar Dressing, Crispy Hen's Egg £10.00

Lamb Kofta, Sweetbread, Kimchi, Wild Garlic Mayonnaise £9.00

Cornish Mackerel: BBQ, Tartare, Parfait, Sorrel, Cucumber, Charcoal Mayonnaise £10.00

St Austell Bay Mussels, North Street Cider, Leek £9.50

Mains

Whole Lemon Sole, Brown Shrimp, Turnip & Buttermilk Sauce £27.00

Ston-Easton Lamb Rack, Breast, Kidney, Garlic £25.00

Gnocchi, Homewood Ricotta, Broccoli, Sesame £18.00

Dry Aged Sirloin, Crispy Bone Marrow, Café de Paris Sauce, Garden Salad £26.00

Surf & Turf for Two

Dry-Aged Rib of Beef, Salt & Pepper Squid,

Garden Salad, Gravy, Jersey Royals

£75.00

For two to share | Limited number available

Pub Classics

Ploughman's: Ham, Cheddar or Stilton, Chutney, Pickles, Potato Salad £13.00

Cider Glazed Ham, Hen's Eggs, Piccalilli, Hand Cut Chips £13.00

Sides

Hand Cut Chips | Jersey Royals, Lovage Butter

Chargrilled Hispi Cabbage, Seaweed Butter

Steamed Garden Greens

£4.00 each