



Bread & Snacks	House Made Bread of The Day Chef's Choice of Butter (df*) + £5.5 Broken Beef Fat Hash Brown Wild Garlic, Toasted Seeds (v/gf) + £5 Mixed Smoked Nuts + £2.5
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Starters	Chicken & Tarragon Ravioli (df) { <i>Pinot Noir</i> } Wild Mushroom, Mushroom & Chicken Consommé, Dried Morrel Powder, Herb Oil + £12 Heritage Tomato (v) { <i>Sauvignon Blanc</i> } Whipped Feta, Shaved Asparagus, Pickled Beetroot, House Vinaigrette, Village Rocket + £9 Padstow Seared Scallops (df*/gf) { <i>Pinot Grigio</i> } Crab Broth, Garden Pea, Confit Celeriac, Lemon Oil, Pea shoot + £13 St. Ewe Dippy Scotch Egg (df*/gf*) { <i>Doom Bar</i> } Our Famous Scotch Egg Served With Blue Cheese Soldiers, Miso Mayonnaise + £8
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Mains	Local Gorran 30-Day Aged 8oz Sirloin Steak (df*/gf) { <i>Malbec</i> } Roasted Mushroom, Dried Tomato & Beef Fat Chimichurri, Parmesan, Baby Gem, Fries + £28 Roasted West County Lamb Rump (df*/gf*) { <i>Pinot Noir</i> } Wild Garlic Purée, Lamb Shoulder & Mint Croquettes, Village Greens, Fondant Potato + £26 Day Boat Catch of The Day (gf/df*) { <i>Pinot Grigio</i> } British Asparagus, Carrot Puree, Black Garlic, Chicken & Dashi Sauce, Cornish Mussels +Market Price Cornish Cider Braised Hispi Cabbage (v/gf) { <i>Avaldor Gin & Tonic</i> } Radish , Wild Garlic Velouté, Toasted Seeds, Butter Poached Potato, Village Greens + £20
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Sides	Parmesan House Fries (gf/v) + £5 Braised & Charred Hispi Cabbage with Garlic Honey Glaze & Parmesan (gf/v) + £5.5 Seasonal Mixed Greens with Almonds & Smoked Yoghurt (df*/gf/v) + £5.5
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Desserts	The Barley Sheaf Sticky Toffee Pudding { <i>Pedro Ximénez</i> } Caramelized Banana, Clotted Cream, Toffee Sauce (v) + £9 Honey & Pistachio Cake { <i>Monbazillac</i> } Oat Granola, Poached Rhubarb, Rhubarb Gel, Rhubarb Sorbet, Meringue (v) + £10 Chocolate Mousse (v) { <i>Monbazillac</i> } Buttered Tart, Crème Fraiche, Miso Caramel + £10 House Made Ice-cream or Sorbet (v) Served with Cotton Candy (v) + £5.5 Affogato (v) { <i>Shot of Frangelico</i> } Caramel Sauce, Vanilla Ice Cream, Amaretti Crumb, Cornish Espresso (v) + £7 Petit Fours (v) + £5.5

We cook with all allergens in our kitchen

*please inform us of any allergies: (gf)(df)(v) gluten free/dairy free/vegetarian are possible adaptations of our dishes (and may well differ to the original description). ** game may contain shot