



Nibbles	<p>House Made Bread of The Day Chef's Choice of Butter (df*) + £5.5</p> <p>Smoked Hummus Chargrilled Pita Bread, Za'atar Dressing + £5.5</p> <p>Mixed Marinated House Olives Garlic &amp; Chili (df/v/gf) + £4</p> <p>Mixed Smoked Nuts (df/v/gf) + £2.5</p>
Starters	<p>Duck &amp; Chicken Liver Parfait (gf*) { <i>Pinot Noir</i> }</p> <p>Pear &amp; Pink Peppercorn Ketchup, Pear &amp; Chicken Tuile, Toasted House Bread + £10</p> <p>Butternut Squash Arancini (v) { <i>Sauvignon Blanc</i> }</p> <p>Sherry Mayo, Pickled Beetroot, Parmesan + £8</p> <p>Beetroot Cured Salmon (df*/gf) { <i>Pinot Grigio</i> }</p> <p>Apple, Beetroot Puree, Chicory, Rice Crisp, Herb Oil, Horseradish + £11</p> <p>St. Ewe Dippy Scotch Egg (df*/gf*) { <i>Guest Ale</i> }</p> <p>Blue Cheese Soldiers, Miso Mayo + £8</p>
Mains	<p>Local Gorran 40-Day Dry Aged 8oz Sirloin Steak (df*/gf) { <i>Malbec</i> }</p> <p>Confit Mushroom &amp; Sun-Dried Tomato, Beef Fat Chimichurri, Parmesan, Baby Gem, Fries + £28</p> <p>Bronze Roasted &amp; Maple Glazed Chicken Breast (df*/gf) { <i>Pinot Noir</i> }</p> <p>Celeriac Puree, Chicory, Beetroot, Almond &amp; Fig Tartlet, Quince Puree, Mixed Greens, Jus + £26</p> <p>Mevagissey Day Boat Catch of The Day (gf/df*) { <i>Pinot Grigio</i> }</p> <p>Confit Leek, Scampi Fritter, Black Garlic, Shellfish Sauce, Greens, New Potatoes, + Market Price</p> <p>Vegetarian Shepherd's Pie (v/gf) { <i>Guinness</i> }</p> <p>Sautéed &amp; Cured Vegetables In A Rich Butter &amp; Herb Infused Sauce, Mixed Greens + £20</p>
Sides	<p>Parmesan Fries (gf/v) + £5</p> <p>Herby Parish New Potatoes with Smoked Garlic Honey (df/gf/v) + £5</p> <p>Seasonal Mixed Greens with Almond Beurre Noisette (df*/gf/v) + £5</p>
Desserts	<p>The Barley Sheaf Sticky Toffee Pudding { <i>Pedro Ximénez</i> }</p> <p>Caramelized Banana, Clotted Cream, Toffee Sauce (v) + £9</p> <p>Apple &amp; Cinnamon Tartlet (v) { <i>Monbazillac</i> }</p> <p>Roasted Pecan &amp; Oat Crumble, Peat Whiskey Caramel Espuma, Apple Sorbet + £10</p> <p>Choice of House Made Ice-cream or Sorbet</p> <p>Served with Cotton Candy (v) + £5.5</p> <p>Affogato</p> <p>Caramel Sauce, Vanilla Ice Cream, Biscoff Biscuit, Cornish Espresso (v) + £7</p> <p>Petit Fours (v) + £5.5</p>

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