



3 COURSES £28 | 2 COURSES £22 | 1 COURSE £18

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| FOR THE TABLE | House Made Brioche Chef's Choice of Butter (df*/v*) | + £5 |
| | Pork Puff Scratching Parmesan, Apple Sauce (df*/gf) | + £4 |
| | Mixed Marinated Olives Garlic & Chili (df*/v/gf) | + £4 |
| | Chili Corn Kernels (df/v/gf) | + £2.5 |

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| NIBBLES | Thai Local Pollock Fish Cake (df*/gf) |
| | <i>Fish Sock Caramel, Cotna Leaf Salad (Malbec)</i> |
| | Chicken & Duck Liver Parfait (df*/v*) |
| | <i>Orange Tuile, Cranberry, Toasted Brioche</i> |
| | White Onion & Jerusalem Soup (df*/v*) (Doom bar) |
| | <i>Crushed Hazelnut, Chicken Stock Brioche, Herb Oil</i> |
| Honey Baked Camembert (v) | |
| <i>Toasted Brioche, Chutney (Otter Amber Ale)</i> | |

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| MAINS | Kilhallon Farm Beef Topside, Horseradish Cream | <i>Our Roasts are served with: Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Honey Butter Carrot / Parsnip, Cauliflower Cheese & Gravy</i> |
| | West Country Honey Baked Ham | |
| | Roasted Mixed Vegetable Nut Loaf | |
| | Newlyn Day Boat Catch of The Day | |
| | <i>Crisp Capers, Brown Butter, Roasted New potatoes</i> | |

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| DESSERTS | The Barley Sheaf Sticky Toffee Pudding (v) { Pedro Ximénez } |
| | <i>House Made Custard, Toffee Drizzle</i> |
| | White Chocolate Parfait |
| | <i>Blackberry, Blackberry Gel, Blackberry Sorbet</i> |
| | Pear & Apple Mille Feuille (v) { Monbazillac } |
| | <i>Poached Pear, Apple Sorbet, Red Vein Sorrel, Lime Zest</i> |
| | House Made Ice-cream or Sorbet |
| <i>Vanilla Cone, Marshmallow, Cotton Candy (v)</i> | |
| Petit Fours + £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 often adaptations of our dishes (and may well differ to the original description). ** game may contain shot

Fish may contain bones