Sample Menu

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

Nibbles For The Table

House Made Bread of The Day + £5
Chef's Choice of Butter

Mixed Smoked Nuts (df/v/gf) + £2.5

Starters

St. Ewe Dippy Scotch Egg (gf*/df*) *{ Thatcher's }*
Miso Mayo, Blue Cheese Soldier

Thai Panko Chicken (df/gf*) *{ Pinot Grigio }*
Thai Coconut Sauce, Coriander

Mixed Seafood Tagliatelle *{ House Gin }*
Marinated Cod, Cockles, Clams, Butter & Cream Sauce, Chives

Smoked Hummus (df) *{ Sir Lancelot }*
Chargrilled Pita Bread, Za'atar Dressing

White Onion Soup (v) *{ Pinot Grigio }*
Seaweed Brioche, Herb Oil

Mains

Kilhallon Farm Roasted Beef
Bronze Roasted Chicken Breast
Vegetarian Wellington
Newlyn Day Boat Catch of The Day
Brown Butter Beurre Blanc, Herb Oil

Our Roasts are served with:
Roasted Cornish Potatoes,
Confit Glazed Carrot,
Braised Red Cabbage,
Oozy Cauliflower Cheese,
Seasonal Greens,
St Ewe Yorkshire Pudding,
The Best Gravy in Gorran!

For Dessert

The Barley Sheaf Sticky Toffee Pudding (v) *{ Pedro Ximénez }*
Toffee Sauce, Vanilla Ice Cream

Dark Chocolate Fondant Tart (v) *{ Pinot Noir }*
Vanilla Ice Cream, Warm Blackberry Sauce

Affogato (v) *{ House Gin }*
Caramel Sauce, Biscotti Biscuit, Espresso

Choice of House Made Ice-cream or Sorbet
Served With Candy Floss (v)

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.