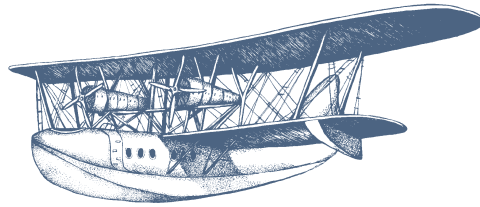


Dinner



Menu

STARTERS

| | |
|--|------------|
| Cured sea trout tomato jelly, radish, vodka & crème fraîche snow | £10 |
| Sweet & sour glazed pork belly hazelnuts, ginger purée, apple, crackling | £9 |
| Slow roasted beetroot goat's curd, rosemary almonds, balsamic, seed cracker | £8 |
| Crab pickled kohlrabi, brown crab mayonnaise, tapioca cracker | £12 |
| Braised cuttlefish orzo, ink purée, parmesan crisp | £9 |
| Soup of the day homemade bread | £6 |

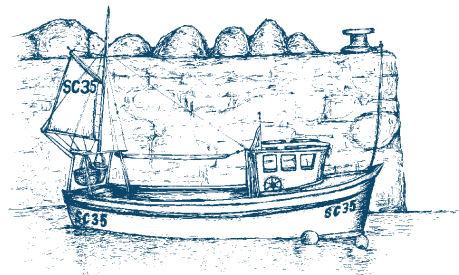
CHILDREN'S MENU

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|--|---|
| Grilled fish of the day new potatoes or French fries, seasonal vegetables | £6.50 |
| Macaroni cheese salad, peas | £6.50 |
| BBQ chicken wings new potatoes or French fries, salad | £6.50 |
| Flying Boat sundae surprise | £5.50 |
| Cornish ice cream various flavours | £1.20 / 1 scoop £3.50 / 3 scoops |

MAINS

| | |
|--|---------------|
| Braised Cornish beef cheek shallots, truffle mash, turnip | £19 |
| Fillet of Cornish beef potato terrine, squash purée, cavolo nero | £29.50 |
| Pan roasted fillet of hake parsnip, champ, wild mushrooms, chicken jus | £16.50 |
| Honey & five spice duck breast (served pink) confit potatoes, carrot purée, turnip, blackberry jus | £22 |
| Grilled half of Bryher lobster cashew gremolata, home cooked chips, salad | £30 |
| Market fish of the day spinach gnocchi, artichoke, hazelnut pesto | £18.50 |
| Roasted sumac cauliflower charred green vegetables, chickpea curry | £14.50 |

| | |
|--|----------------|
| Sides French Fries New Potatoes Side Salad | £3 each |
|--|----------------|



Please advise us of any dietary requirements. We cannot guarantee there are no traces of nuts or other allergens.

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