

Nibbles whilst you wait

Marinated Olives

£6 GF/V/DF
145-250cal

Applewood smoked nuts

£6 600-700cal

Charred sourdough with dipping oil

£6 GFO/V/DF
400-550cal

Starters

Whole baked cambert

“Boy laity” glazed with local honey, fresh thyme & served with charred sourdough & apple chutney

£18 GFO
900-1100cal

Chefs homemade soup

Soup of the day served with charred sourdough & herb butter
Please ask our serving team for today's choice

£9 GFO/V/VG/DFO
350-450cal

Hamhock & pea terrine

Pickled garden vegetables & Granary toast

£11 GFO/DFO
370-400cal

Mains

Grilled Sirloin steak

Chips, Grilled Tomatoes, Mushroom, Rocket and Salad with Peppercorn Sauce

£35 GFO/DFO
1200-1450cal

Confit pork belly

Chorizo sauce, new potatoes & Cavallo Nero

£29 GF/DFO
825-870cal

Risotto of wild mushroom

petit pois, aged parmesan, black truffle oil & rocket

£25 GF/VG/DFO/V
550-650cal

Trenython Burger

Smoked bacon & Swiss cheese in a homemade brioche bun, salad & Koffman chips

£22 GFO/DFO
1100-1350cal

Cornish Battered cod

Scrumpy Battered Cod, Mushy peas, koffman chips & tartare sauce

£21.50 GFO/DFO
900-1300cal

GFO- Gluten Free option
GF- Gluten free
DFO - Dairy free option
DF- Dairy free
V- vegan
VG - Vegetarian

Sides

Koffman Chips

£6

Seasonal Vegetables

£6

Side salad

£6

Desserts

Cheese cake

Baked New York Vanilla cheesecake, berry compote, Raspberry sorbet

£11 GF
450-550cal

Cheeseboard

Selection of Cornishes cheeses, artisan crackers, fig & apple chutney

£18 GFO
840-950cal

Tarte au Citron

Cornish clotted cream, Creme brûlée

£11 450-650cal

Banoffee Ice-cream Sundae

£11 GFO
300-450cal

Selection of ice-cream/sorbet

£8 / £10 GF/DFO
2 scoops/ 3 scoops