

SAMPLE MENU

FOR THE TABLE

BBQ Rosemary Focaccia, Pesto Butter £6
Porthilly Oysters, Iced Jalapeño, Dill £4.75 each
Mix Marinated Cornish Olives £4.50
Grilled Padron Peppers £6.50

SMALL PLATES

Grilled Red Prawns, Garlic & Chilli £14.95
Half Shell Baked Scallop, Nduja Butter, Pickled Fennel
£8.00 each / 3 for £21.00
Open fired Octopus, Red Pepper, Coriander £16.70
Boscattle Cured Trout, Wasabi Buttermilk, Cucumber, Dill £12.40
Buttermilk Chicken Thighs, Gochujang Glaze, Sesame £12.50
South West Beef Tartare, Aged Balsamic, Parmesan £15.50
West Country Mussels, Thai Green Curry, BBQ Focaccia £17.50

OPEN FIRE SHARING PLATES

Day Boat Fish, Capers, Brown Butter £ market price
½ Grilled Brill, Black Garlic Butter £52
¼ Skate Wing, Lime Chilli Butter £26
12oz Rare Breed Pork Chop, Chimichurri £29
750g Salt Aged Beef Rib, Beef Fat Onions £89.50
Peppercorn or Garlic & Chilli sauce £4

VEGETARIAN

Soy Glazed Aubergine, Thai Green Curry,
Coriander £12.50
Smoked Burrata, Isle of Wight Tomatoes,
Basil £16.50
Burnt Leeks, Crispy Capers, Sauce
Gribiche, Leek Lovage Oil £13.00

SIDES all at £6.50

Koffman Fries, Kombu Seasoning
Roasted Cornish Potatoes, Garlic & Thyme
Isle of Wight tomatoes, Basil
BBQ Tenderstem Broccoli
Asian Slaw, Chilli, Coriander

TO FINISH

Strawberry Eton Mess, Vanilla Soft Serve
Ice Cream, Meringue £11.50
Brownie Sundae, Vanilla Soft Serve Ice
Cream, Brownie, Fudge, Chocolate Sauce
£10.50
Amaretto Affogato, Vanilla Soft Serve Ice
Cream, Espresso Coffee £12.50
Chocolate Parfait, Salted Caramel,
Passionfruit Sorbet £12.50
Baked Camembert, Truffle Honey,
Sourdough Crisps £12.50

Our dishes may contain allergens, please inform our team if you have any specific dietary requirement.