

Seated Dinner

Can be served family style on sharing platters or individually plated.
For individually plated, a full pre-order is required.

3 Courses £50 per person

Starters

Nachos

Vegan cheese, chilli, tomato salsa (Pb)

Crispy Squid

Chilli & lime mayo

Classic Caesar

Baby gem, parmesan, croutons

Mains

Roasted Cornish Cod

Confit potatoes, chorizo fondue

Cottage Pie

Mashed potato (Pb)

Brick Chicken

Confit garlic, fried oregano, chicken jus

Desserts

Half Baked Cookie

Vanilla ice cream

Bread & Butter Pudding

Poached rhubarb, custard

Ice Cream and Sorbets

All mains served with roast new potatoes, honey mustard heritage carrots and toasted sourdough

Sides for the table

Each side serves two

Charcuterie Board £8pp

Cured meats, grilled sourdough

Cheese Board £8pp

Seasonal chutney, grilled sourdough

Fries £5pp

Truffle aioli

Green Salad £5pp

Lemon vinaigrette

Tenderstem Broccoli £5pp

Chilli, garlic, lemon

Feeling Fancy?

Can be served family style on sharing platters or individually plated.
For individually plated, a full pre-order is required.

3 Courses £60 per person

Starters

Nachos

Vegan cheese, chilli, tomato salsa (Pb)

Crispy Squid

Chilli & lime mayo

Burrata

Beetroots, preserved figs

Mains

Roasted Cornish Cod

Confit potatoes, chorizo fondue

Cottage Pie

Mashed potato (Pb)

Ribeye Steak

Bearnaise, chips

Desserts

Half Baked Cookie

Vanilla ice cream

Bread & Butter Pudding

Poached Rhubarb, custard

Ice Cream and sorbets

Desserts include Tea, Coffee, Brownie and Bakewell Bites

