

Night Menu Served Daily From 5pm

We now accept cash. We have introduced a discretionary 7.5% service charge, which is shared out between our staff. If you do not wish to pay this, please let our staff know & we will happily deduct it from your bill.

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Marinated Cornish Olives	£5.00	Sizzling Platters - All served with a side order of your choice.	
Traditional Prawn Crackers	£4.00	Steak & Stilton	£22.00
Served with chilli paste.	24.00	Aged steak served on a sizzling platter with roasted herb new	
Homemade Rosemary & Sea Salt Focaccia	£6.00	potatoes, buttered onions & crumbled stilton.	
Olive oil & balsamic.	20.00	Mexican Chicken	£20.00
Crispy Beef Salad	£10.95	Marinated fillets of chicken, buttered onions, sweet peppers	
Aged Cornish steak strips, salad & crisp garnish.		& floured tortillas.	0.4.0.00
Tempura King Prawns	£10.95	Sweet Chilli Halloumi	£19.00
Served with Asian salad & dipping sauce.		Peppers, mushrooms, buttered onions & garlic new potatoes.	620.00
Roasted Duck Spring Roll	£9.95	Crispy Salt & Pepper Squid	£20.00
Served with Asian salad & dipping sauce.		Asian vegeatbles, sweet peppers, lime & chilli.	
Grilled Halloumi Skewers	£9.95	Caill	
With honey, tzatziki & Greek style salad.		Grill - All steaks are aged for 28 days & served with a side order of your control of the steak	
Tempura Vegetables	£9.00	New York Strip Loin - 10/11oz	£29.75
Served with Asian dipping sauce.		Centre Cut Fillet 6/7oz	£35.00
Asian		T bone - 16oz plus	£38.00
<u>Asian</u>	60000	Add a port wine or peppercorn sauce.	£2.00
Thai Chicken Curry	£20.00	Sides	II £4.25
Served with jasmine rice & traditional prawn crackers. Tempura Chicken	£20.00		II £4.23
Served with wok fried sweet chilli noodles & traditional	£20.00	Fries Buttered Mash	
prawn crackers.		Roasted Cornish New Potatoes	
prami diaditais.		Steamed Jasmine Rice	
Seafood		Wok Fired Asian Noodles	
	£19.00	Dressed Green Salad	
Fish Goujons Served with fries, tartare sauce & glazed lemon.	£17.00	Steamed Vegetables	
Creamy Seafood Casserole	£23.00	Garlic Focaccia	
Shell fish, smoked fish & seared fillets of market fish served		Carne i Ocaccia	
on a creamy seafood sauce & served with your choice		Desserts	
of side order.	4		00.00
Chefs Market Fish Of The Day	£24.00	Lemon & Raspberry Steam Syrup Pudding	£9.00
(please ask your server for today's catch)		Citrus granola, berry compote & vanilla ice cream. Black Forest Tiramisu	£9.00
		Chocolate stout cake, black cherry jam, Tia Maria infused	£7.00
<u>Classics</u>		mascarpone mousse.	
Confit Pork Belly	£21.00	Callestick Farm Loaded 99	£9.00
Slow braised pork, Rodda's buttered mash, caramelized		Honey comb & toffee apple ice cream, served in a giant waffl	· ·
apple & braised red cabbage.	622.00	cone with toasted marshmallow, chocolate & popping candy.	
Cornish Chicken - Two Ways Keith Wickett chicken breast, roasted to golden brown.	£23.00	Cornish Cheese Plate	£9.00
Smoked chicken, leek, ham & potato croquette, tender		Served with crackers & chutney.	
stem broccoli with a port wine jus.			
Butternut Squash	£21.00		
Wild mushroom & truffle filo parcel, puy lentil casserole,			
tender stem broccoli.			