Guests on dinner inclusive terms may dine from the following menu and will receive a 35% reduction on the price stated.



appetisers -

CORNISH BREADS
Trewithen butter, balsamic & olive oil

PORTHILLY OYSTERS
Four Porthilly oysters served either:
On ice with shallot vinegar & lemon
Deep fried in tempura with citrus mayo

18

——— starters ——	
ST AUSTELL BAY MUSSELS Garlic, Cornish Rattler cider cream	18
HOG'S SCOTCH EGG Kittows hogs pudding, St Ewe's hens egg, slaw, apple jelly	11.50
RICH ONION SOUP V Cornish gouda croute	11.50
ST IVES CRAB & PRAWNS Citrus mayonnaise, crisp cos lettuce, char-grilled sourdough	18.50
CANARA FARM HERITAGE TOMATOES VE Basil consommé, olive croutes	14.50
TARQUIN'S GIN CURED SALMON Trewithen Farm crème fraiche, pickled vegetables	18
GRILLED ST AUSTELL BAY SCALLOPS Served in their shell, sea buckthorn butter, sea lettuce	19.50

mains

WHOLE NEWLYN LOBSTER market Chargrilled or served cold with hand cut triple cooked chips, salad & mayo	price	BUTTERMILK CHICKEN BURGER Panko coated chicken breast, slaw, Cornish chili sauce, pickles, served in a brioche bun, hand cut triple cooked chips, slaw, salad
LINE CAUGHT CORNISH SEA BASS Sea buckthorn, roasted balsamic tomatoes, confit fennel, Cornish saffron crushed new potatoes	32	CORNISH BEEF BURGER Dry aged Cornish beef burger, Cornish gouda, maple glazed bacon, served in a brioche bun,
DOOM BAR BATTERED FISH & CHIPS Market fish, hand cut triple cooked chips, peas, tartar	22	BUTTERNUT, CORNISH GREENS & CHICKPEA CURRY VE
DRESSED NEWLYN CRAB Hand cut triple cooked chips, salad, mayo	28	Coconut cream, steamed jasmine rice BEETROOT, PORTOBELLO MUSHROOM
BAKED WHOLE CORNISH LEMON SOLE Caper & lemon Trewithen butter, Cornish new potatoes, green bean & feve salad	30	& CHICKPEA BURGER V Spiced avocado, beef steak tomato, Cornish gouda, pickled red onion, served in a brioche bun, hand cut triple cooked chips, slaw, salad
ST PIRAN FARM GAMMON Glazed with local honey, green peas, mange tout, hand cut triple cooked chips, soft fried egg	30	CORNISH SAFFRON & ROASTED LEEK RISOTTO V Summer peas, St Ewe poached egg
CORNISH LAMB RUMP Cornish potatoes, peas a la Francaise, split lamb jus	34	

steaks –

28 day dry aged Cornish reared steaks, served with hand cut triple cooked chips, balsamic Canara Farm cherry tomatoes, Doom bar battered onion rings, mushrooms.

10oz RIB EYE	35
8oz FILLET	38
14oz SIRLOIN STEAK	38

STEAK SAUCE:

- Cornish Sea Salted Butter
- Wild Mushroom & Truffle
- Peppercorn

sides -

CRISP FRIED NEW POTATOES, PARMESAN & TRUFFLE	6
POLENTA CHIPS, GARLIC & TRUFFLE OIL	6
TENDER STEM BROCCOLI & GREENS	6
CORNISH BLUE CHEESE CREAMED SPINACH	6
TRIPLE COOKED CHIPS	6

- desserts

desserts —	
CORNISH DESSERT TASTER V Baklava with Cornish honey, sour raspberry truffle, rum truffle & white chocolate	14
DARK CHOCOLATE TART V Sea Buckthorn ice cream, candy floss	12
TREWITHEN FARM PANNA COTTA Cornish strawberry compote, strawberry tuille	12
BERRY & CLOTTED CREAM BRÛLÉE V Beurre noisette shortbread	12
CALLESTICK ICE CREAMS V Various flavours	1.50
CORNISH CHEESE PLATE	
Served with chutney, West Country	
biscuits, grapes & walnuts 3 cheeses	14
7 cheeses	20



22

22

19

19

19

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day. For allergy & calorie information please scan the OR code.