

Nibbles

Half Pint of Scampi £6
Tartare Sauce

Salt & Pepper Squid £7
Sweet Chilli Mayo

**Cauliflower Cheese
Croquette £6**
Onion Puree

Hambleton Bread & Olives £6
Seasonal Churned Butter

Antipasto Platter for 1,2 or 4 people £12, £22 or £40

Selection of Cured Meats, Olives, Artichokes, Sundried Tomatoes, Caper Berries & Olive Oil

To Start

Soup of the Day £8
(Ve, GF Available)
Thyme Croutons, Crème Fraiche

St Ives Smoked Salmon £11 (GF)
Goats Curd, Beetroot Ketchup,
Pickled Fennel

Burrata £11
Chicory, Blood Orange, Air Dried Tomato
Salad, Pangrattatto

Half Shell Fowey Scallops £12
(GF Available)
Garlic Butter, Lemon Breadcrumbs &
Pea Puree & Crispy Bacon

Fowey Mussels Starter £10
As Main £21 (French Fries) (GF
Available)
Chorizo, Samphire, Air Dried
Tomatoes, Bread

Fosse Meadow Chicken Liver & Orange
Parfait £10 (GF Available)
Quince Jelly, Pickled Walnut, Red Onion
Marmalade, Toasted Hambleton Bread

Pan Seared Catch of the Day £25 (GF)
Sweet Onion Curry Sauce, Charred Leek, Oyster
Mushroom, Steamed Mussels, Crushed Potatoes & Miso
Garlic Butter

Gochujang Duo of Beef £26
Sirloin Steak, Slow Braised Short Rib Croquette,
Charred Hispi Cabbage, Kecap Manis Mayonnaise

Black Truffle & Wild Mushroom Pappardelle £18
(V, Ve, GF Available)
Spinach & Aged Parmesan

Belted Galloway Beef Burger & Brisket £21
(GF Available)
Braised Brisket, Red Leicester, Burger Sauce, House
Salad & French Fries

Gochujang Braised Celeriac £17 (V, Ve Available)
Kecap Manis Roasted New Potatoes, Sweet Onion Curry
Sauce, Charred Spring Onion & Tender stem Broccoli

Steak of the Day £ (Ask Server) (GF Available)
Peppercorn Sauce, Confit Tomato, Parsley Breaded
Flat Mushroom, Hand Cut Chips, Rocket & Red
Onion Salad

Panko Breaded Fosse Meadow Chicken Schnitzel £23
Burnt Lemon, Confit Garlic Aioli, Garlic Parmesan &
Dressed House Salad, Roasted Pink Fir Potatoes

Duo of Lamb £26 (GF)
Slow Braised Belly, Rump, Goats Curd, Minted Pea
Puree, Charred Roscoff Onion, Pomme Puree, Braised
Red Cabbage

St Ives Smoked Haddock £23 (GF Available)
Bubble & Squeak, Spinach & Watercress Sauce, Soft
Poached Egg, Pea & Samphire

Treacle Cured Venison Steak £25 (GF)
Charred Yellow Carrot, Blackberry Jus, Celeriac Rosti,
Cauliflower & Horseradish Puree, Parsnip crisps

On the Side £4

Mashed Potato
Skinny Fries or Hand Cut Chips
Add Parmesan & Truffle Oil £1

Charred Tender stem Broccoli. Chill & Garlic
Roasted Pink Fir Potatoes, Confit
Garlic Aioli

Ve: Vegan

V: Vegetarian

GF: Gluten Free

NB: Fries and Hand Cut Chips are cooked in a fryer where gluten may be present.
Although dishes can be made without nuts there are nuts present in the kitchen.
Please advise us on any dietary requirements.

