



## WHILE YOU WAIT

Gordal olives, rosemary, garlic and lemon £5 (gf)

Roasted almonds, burnt honey, paprika £5 (ve) (gf)

Focaccia 'made by us', smoked butter, Arbequina olive oil, Cornish sea salt, aged balsamic £5 (v)



## OYSTERS

Porthilly oysters over ice £11 for 3/ £20 for 6

Shallot vinegar, lemon (gf)

Iced gazpacho (gf)

## TO BEGIN

### BBQ San Marzano tomato soup £9

Tomatoes roasted over coals, pickled red chilli, wild garlic, crispy bread ends

### Scotch egg £9

Rare breed pork, Bramley apple, sage, wholegrain mustard mayonnaise

### Glazed baby heritage carrot salad £11 (vg) (gf)

Tender stem broccoli, black lentil, whipped sesame tofu, chilli

### St Austell Bay mussels £11 (gf)

Cornish cider, leek, garlic, cream

### Steak tartare £14

Aged onglet steak, black garlic, St Ewes yolk, sour onion, straw fries

### BBQ octopus £15 (gf)

Octopus over coals, sauce romesco, mojo verde

### Torched Cornish mackerel cured in Gara gin £11 (gf)

Cucumber, horseradish crème fraiche, seed cracker, dill

### Crispy potato terrine, braised beef short rib £11

Layered terrine of rooster potato, smoked rib of beef, horseradish, cep

## TO FOLLOW

### Cornfed chicken, champagne and bacon 'pie' £24

Confit leg, smoked bacon, Thienot champagne, puff pastry, celeriac and potato puree, morel sauce

### Dukkha spiced duck £26 (gf)

Honey glazed Creedy carver duck breast, house dukkha, plum and beetroot, black cabbage

### Rump of new season lamb £30 (gf)

Roast lamb rump, asparagus & peas, burnt leek, fermented potato, whipped goats curd

### Devonshire halibut £30 (gf)

Pan fried local halibut, Salcombe shellfish sauce, piperade, preserved fennel

### Messy Salcombe crab hot pot £45 (gf)

Large Salcombe crab claw, nduja, tiger prawns, mussels, dulse and white wine butter

### Gara fish & triple cooked chips £20

Tarka beer battered haddock, crushed garden peas, tartar sauce, hand cut chips, lemon

### Wild mushroom risotto £18 (v) (gf)

King oyster mushroom, chive, truffle, Grana Padano

### Devilled hassleback courgette £14 (vg) (gf)

Roast marinated courgette, smashed butterbean hummus, sticky red onion, puffed wild rice



## CUTS

225g 28 day aged short horn sirloin steak £34 (gf)  
225g 28 day aged short horn ribeye steak £32 (gf)

## SHARE

Porterhouse steak 800g, balsamic onions £80 (gf)  
Finished over coals

All served with hand cut rosemary salt chips, garlic and thyme roasted portobello mushroom, confit vine plum tomatoes, watercress

Lobster bearnaise butter £3.50 (gf)  
Islay whisky peppercorn sauce £4.50 (gf)

## DAYBOAT FISH SPECIAL



Our daily fish specials showcase the finest seasonal coastal produce around Devon and Cornwall, we will tell you all about them!

## SIDES £5

Grilled hispi cabbage, dulse butter, crispy sourdough (v) (gf)  
Rosemary salt hand cut chips (gf)  
Little Gem lettuce salad (vg) (gf)  
Garlic, herb buttered new potatoes (v) (gf)  
Tender stem broccoli (vg)

vegetarian (v) vegan (vg) gluten free (gf)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.