

**Marinated olives** - £4 (vg) (gf)

**Warm focaccia** - with salted butter or extra virgin olive oil & balsamic vinegar - £4.5 (v) (gfa)

**Smoked almonds** - £4 (n) (vg) (gf)

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**French onion soup** - croutons, Cornish Yarg - £6 (v) (df)

**House hummus** - spiced seeds, sage oil, pomegranate, focaccia - £5.5 (v) (df) (gfa)

**Lamb merguez sausages** - beetroot mustard, pickled fennel, focaccia - £7.5 (df)

**Dirty halloumi fries** - house spice rub, coriander, spring onion, parsley aioli - £7.5 (v)

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**Charcuterie plate** - Prosciutto crudo, Milano salami, Coppa, Stichelton, house pickles, olives, focaccia - £12 (gfa)

**Neal's Yard cheese** - Stichelton, Cornish Yarg, Dorstone, spiced pear & plum chutney, pickled celery, grapes, crackers & focaccia - £15 (v)

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**Pulled lamb shoulder** - brioche, beetroot mustard, iceberg, red cabbage slaw, pickled cucumber served with french fries or green leaf salad - £17 (gfa)

**Lamb cheeseburger** - 6oz lamb and mint, red leicester, garlic aioli, pickled cucumber, iceberg served with french fries or green leaf salad - £16

**Vegan cheeseburger 2.0** - Beetroot & carrot, smoked vegan cheese, iceberg, pickled cucumber, herb mayonnaise served with french fries or green leaf salad - £14 (vg)

**Upgrade to sweet potato fries** - £1

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**Dirty fries** - house spice rub, spring onions, pomegranate, garlic aioli - £5 (v) (gf)

**Green leaf salad** - Cornish yarg, semi-dried tomatoes, lemon vinaigrette - £4 (v) (gf)

**Red cabbage & carrot slaw** - Crème fraîche, spiced seeds - £3.5 (v) (gf)

**Sweet potato fries** - £4.5 (vg) (gf)

**French fries** - £3.5 (vg) (gf)

**Vegan herb mayonnaise** - £2 (vg) (gf) | **Beetroot mustard** - £2 (vg) (gf) | **Garlic aioli** - £2 (v) (gf) | **Parsley aioli** - £2 (v) (gf) | **Green salsa** - £2 (vg) (df)

## TUESDAY CHEESE NIGHT

**Enjoy a sharing cheese board for £20**  
& get 50% off a bottle from our wine list\*

Our cheese is from Neal's Yard Dairy & our chutney is made in house to compliment the cheese.

\*excluding house wines

## THIRSTY THURSDAYS

**All cocktails 2-4-1 all day Thursdays**  
Must be two of the same cocktail from the menu.

All our cocktails are made with premium spirits & ingredients

**Chocolate bread & butter** - Cornish clotted cream, chocolate sauce, rhubarb dust - £7 (v)

**Coconut panna cotta** - Cherry & Amaretto sauce, almonds - £7 (vg) (n) (gf)

**Pear & raspberry crumble** - Almonds, vanilla ice cream, raspberry dust - £7 (n) (v)

**Ice cream or sorbet** - 2 scoops - Vanilla, salted caramel, chocolate, coconut (vg), raspberry sorbet (vg) - £4 (v) (gf)

(gf) gluten free | (df) dairy free | (n) contains nuts  
(vg) vegan | (v) vegetarian | (gfa) gluten free available