

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)

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)

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)

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

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