



Menu

Matt's 6 course surprise tasting menu* (*pre-booked minimum 24 hours in advance*)

(*Dinner only Wednesday to Saturday) designed by our award winning Chef Patron Matt Tomkinson £55

Starters

Seasonal Soup of the Day with Grilled Sourdough Bread (v)	£7
Duck Liver Parfait with Mulled Fig and Date Chutney, Candied Walnuts and Toasted Brioche	£9
Croquette of Slow Cooked Free Range Pork with Pickled Carrot Salad and Coriander Mayonnaise	£8
Lightly Spiced Keema Lamb Flatbread with Minted Yoghurt and Cucumber	£9
Smoked Haddock and Cod Fishcakes with 'Baconaise' Salad, Lemon and Dill	£8
Tempura Tenderstem Broccoli with Pickled Radish, Charred Broccoli and a Cashew and Sesame Puree (v)	£8

Mains

Beer Battered Fresh Cornish Fish, Thick Chips, Mushy Hodmedods Peas, Tartare Sauce and 'Chip Shop Curry'	£15
Grilled Beef Burger with Slow Cooked BBQ Brisket, Emmental Cheese, Toasted Brioche Bun, Gherkin and Fries	£15
Local Venison and Root Vegetable 'Pot Pie' with Peppered Cabbage, Thick Chips and Homemade Mustard	£16
Roasted Crown Prince Pumpkin Risotto with Pumpkin Seeds, Blue Cheese, Wild Rocket and Crème Fraiche (v)	£15
Classic Caesar Salad with Crispy Breaded Chicken, Shaved Parmesan, Sourdough Croutons and Anchovies	£15
Gritchie Ale Braised Hampshire Beef with Parmesan Polenta, Grilled Broccoli and Crispy Shallots	£21
Cornish Fish of the Day with Lightly Braised Root Vegetables, Borlotti Beans and Sourdough Crumb	£21
Grilled 8oz Fillet Steak with Thick Chips, Bearnaise Butter, Parmesan and Rocket Salad and Pickled Shallots	£29
Butter Roasted Turkey with Duck Fat Roast Potatoes, Seasonal Vegetables, Cranberry Sauce, Stuffing and Gravy	£15

Sides

Thick Chips	£5	Seasonal Cabbage with Black Pepper Butter	£5
Crispy Fries with Truffle Mayonnaise and Parmesan	£6	Green Peppercorn Sauce/Extra Pie Gravy	£4
Sweet Potato Fries	£5	Grilled Broccoli with Toasted Almonds	£5
Skin on Crispy Fries	£5	Tomato, Rocket and Parmesan Salad	£5

Please advise a member of our team if you have any allergies or intolerances