

Brasserie Menu

Appetisers

Mixed Mediterranean olives (ve)(gf)	4
Spiced roasted cashew nuts (ve)(gf)	4
Focaccia, olive & balsamic (ve)	5.50
Garlic focaccia/with cheese (v)	4.50/5.50

Starters

Home made soup of the day, granary cob (v)	6
Pinneys smoked salmon, red onion, caper berries, watercress & mustard dressing, granary cob (gf available)	11
Steamed Fowey mussels in white wine, cream & parsley, granary cob (gf available)	8
Garlic fried wild mushrooms on toast, dressed rocket & parmesan (v) (ve & gf available)	8

Mains

Chargrilled 10oz Ribeye steak, garlic butter, grilled tomato, field mushroom, chips (gf)	25
Slow roast belly of pork, fondant potato, roasted apple, braised red cabbage, crackling, cider gravy (gf)	14
Confit duck leg with orange & star anise , sweet potato purée, fine beans (gf)	14
Smoked haddock kedgerree, soft poached egg (gf)	15
Roasted cod loin, crushed new potato, baby spinach, brown shrimp & caper butter (gf)	17
Red lentil & chickpea Dhal, onion bhaji, naan (ve)	12

Please inform staff of any food allergies when ordering

menu subject to change

(v) - Vegetarian / (ve) - Vegan / (gf) - Gluten Free