

# Open Kitchen

Please note we are a cashless venue

## Starters

<b>Cornish Fishcakes</b>	<b>10</b>	<b>Blixes Farm Lamb Shoulder Scrumpet</b>	<b>9</b>
Saffron tartare sauce, pickled cucumber, lemon		Salsa verde, aged parmesan, watercress	
<b>Smoked Dingley Dell Ham Hoek Terrine *</b>	<b>11</b>	<b>Sweetcorn Veloute (gf) •</b>	<b>8</b>
House Piccalilli, grilled sourdough		Spiced nduja sausage, ticklemore cheese spring onion	
<b>Salt Baked Celeriac Salad (ve,gf)</b>	<b>10</b>	<b>Beetroot Salad * • (MC)</b>	<b>11</b>
White cabbage, green chilli, soy & maple dressing, toasted peanuts		Crème fraiche, cracked wheat, pine nuts, green chilli & kaffir lime dressing	

## Mains

<b>Pork Belly *</b>	<b>26</b>	<b>Butternut Squash Risotto</b>	<b>17</b>
Cauliflower puree, crisp potato, grilled apple, pork gravy		Crisp sage, parmesan, roasted chestnuts	
<b>Slow cooked Oxcheek</b>	<b>27</b>	<b>Grilled Sweetheart Cabbage</b>	<b>18</b>
Mashed potatoes, grilled roscoff onions, tunworth cheese, pickled walnuts		Spiced aubergine, confit potato, cherry tomato & tamarind dressing, toasted peanuts	
<b>Pan Roasted Hake * (MC)</b>	<b>25</b>	<b>Chappel Smokehouse Sirloin *</b>	<b>36.95</b>
Jerusalem artichoke, grilled oyster mushrooms, walnut pesto		Triple cooked chips, tenderstem broccoli, vine tomatoes & red wine sauce	
<b>Whole Grilled Cornish Dayboat Sole *</b>	<b>26</b>	<b>Rib Cap Cheeseburger *</b>	<b>17.95</b>
Caramelised fennel, lemon, seaweed butter, triple cooked chips (served on the bone)		Beef tomato, iceberg lettuce, Monterey jack cheese, pickled onions & mustard served with fries	

## Sides

<b>Fries</b>	<b>5.5</b>	<b>Glazed Carrots &amp; Fresh Herbs</b>	<b>5.5</b>
<b>Triple Cooked Chips</b>	<b>6</b>	<b>Mashed Potatoes</b>	<b>5.5</b>
<b>Tenderstem Broccoli &amp; smoked salt</b>	<b>5.5</b>		

\* = Can be made gf

• = Can be made ve

(MC) = Members Choice 50% off

All our food waste is composted on site in our 24 hour commercial composting machine.

Please ask your server if you'd like to take a peek inside

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens.

If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request