

## EVENING MENU

PLEASE ENSURE THAT YOU LET US KNOW ABOUT ANY ALLERGIES OR PREFERENCES.  
WE WILL SERVE AT YOUR TABLE – MASKS CAN BE REMOVED WHEN SEATED –  
NO MORE THAN SIX ON A TABLE PLEASE – PLEASE OBSERVE SAFE DISTANCING



### Starters

Tequila-cured Salmon, Pickled Beetroot, Warm Goat's Cheese on a Bed of Leaf £8.95 \*

Baked Camembert with Rosemary & Garlic, Salad, Toasted Slices £6.95 \*

Honeycomb, Pear & Blue Cheese Salad £5.95

Chicken Liver Patê, Blueberry Compote, Salad & Warm Bread Roll (GFO) £6.50

Homemade Soup of the Day (GFO) £6

Calamari, Salad with a Citrus Mayo £6.50

### Mains

8oz Ribeye Steak, Vine Cherry Tomatoes, Sauté Mushrooms, Hand-cut Chips,  
Red Wine & Chocolate Sauce (GF) £19.50

Confit Duck Breast, Parsnip Mash, Pickled Radish, Seasonal Veg,  
topped with a Pomegranate & White Wine Reduction £18.50 \*

Chorizo Clam Chowder with Pan Fried Hake, Seasonal Veg (GF) £17.50

Minted Lamb Shank, Mash, Veg & Red Wine Gravy £17.50

Beef Burger, Cheddar Cheese + Gherkin, Asian Slaw, Salad, Hand-cut Chips, (GFO) £14

Halloumi Burger, Roast Peppers, Asian Slaw, Salad, Hand-cut Chips (GFO) £13

Beer Battered Fish, Hand-cut Chips, Crushed Minted Peas (GFO) £13.50

Home-baked Ham, Hollacombe Farm Eggs, Hand-cut Chips (GF) £13.50

### Puddings

Spiced Rum Coconut Panna Cotta with Amaretto Pineapple Compote £6.50 \*

Sticky Toffee Pudding with Butterscotch Sauce with our own Crème Anglaise (GF) £6.50

Triple Chocolate Brownie with our own Crème Anglaise (GF) £6.50

Cornish Ice cream: Vanilla, Chocolate, Strawberry, Honeycomb Caramel

1 Scoop £2 / 2 Scoops £3.50 / 3 Scoops £4.50

### Little Smithy's

Our young visitors can have a kid's size portion of any of our dishes without an asterisk \*

### Sides

Hand-cut Chips (GF) £3.25

Cheesy Chips (GF) £4.25

Asian Slaw (CN) £2.50

Side Salad (GF/DF) £3

**Dietary preferences and allergens:** GF-gluten free, GFO – dish modifiable to GF, DF – dairy free,  
DFO – dish modifiable to DF, CN – contains nuts, CS – contains shellfish