



Lunch

Served from 11.30-15.00

Sourdough bread with Arbequina olive oil	£1.50
Potato bread	£1.50
Tanche and Lucques olives	£2.50
Gordal olives with orange, wild oregano and rock salt	£2.50

Starters

Pumpkin soup with toasted pumpkin seeds and crème fraîche	£5.50
Sautéed chicken livers with parsley and red onion salad, caper & garlic dressing	£6.95/9.50
Grilled Monte Enebro cheese, fresh honeycomb and rocket	£7.25
Roasted Duroc pork rilette with pickled radishes and toasted sourdough	£7.50
Hebridean salmon confit with broad beans, green peas, baby gem and sorrel	£7.75/£10.50
Cornish crab and saffron tart with baby watercress salad	£7.95

Mains

Orecchiette pasta with grilled marinated aubergine, roasted tomatoes and chilli	£11.50
Deep-fried Cornish haddock with chips, tartare sauce and mushy peas	£12.95
Rhug Estate pork escalope, potato Rösti, fried egg with caper brown butter	£13.50
Fish of the day, fresh from the Newlyn day boats, Cornwall	(Market price)
Roast Cornish hake with samphire and girolle mushroom & mussel vinaigrette	£14.95
Char-grilled Devon rump steak with Blacksticks blue butter, purple sprouting broccoli and chips	£15.50

Side orders

Runner beans	£2.95
Chips	£2.95
Royal kidney potatoes	£2.95
Mixed leaf salad	£3.50
Heritage tomato salad with basil	£3.50



Light lunches

Char-grilled marinated vegetables with goats' curd and toasted ciabatta	£8.50
Devilled Cornish mackerel with Charlotte potatoes and apple & radish coleslaw	£8.50
Yoghurt marinated lamb with radicchio & mint salad and flatbread	£8.95

Desserts and cheese

Comice pear & cinnamon crumble with vanilla ice cream	£5.50
Orange meringue tart, amaretti biscuit crumb and raspberry sorbet	£5.50
Baked rice pudding with damson jam	£5.50
Flourless dark chocolate torte with crème fraîche	£5.50
Sticky toffee pudding with milk ice cream and toffee sauce	£5.50
British farmhouse cheeses with walnut bread and apple chutney	£7.00



Dinner

Served from 18.00-21.30

Tanche and Lucques olives £2.50

Gordal olives with orange, wild oregano and rock salt £2.50

La Gitana Manzanilla, Hidalgo, Sherry, Spain 2.95 100 ml glass, £7.40 250ml carafe

Billecart-Salmon Brut Rosé NV, Champagne, France, £27.00 half bottle

Starter

Pumpkin soup with toasted pumpkin seeds and crème fraîche £6.00

Soave Superiore 2007, Tamellini, Veneto, Italy, £4.20 125ml glass

Grilled Monte Enebro cheese, fresh honeycomb and rocket £7.50

Terra Vin Sauvignon Blanc 2008, Marlborough, New Zealand, £4.50 125ml glass

Roasted Duroc pork rilette with pickled radishes and toasted sourdough £7.50

Saumur 2007, Domaine Langlois-Château, Loire Valley, France, £3.70 125ml glass

Hebridean salmon confit with broad beans, green peas, baby gem and sorrel £7.95

Hewitson 'Gun Metal' Riesling 2007, Eden Valley, South Australia £3.40 125ml glass

Cornish crab and saffron tart with baby watercress salad £8.50

Off the Leash 'Finn no-oak white' 2007, Adelaide Hills, South Australia £4.00 125ml glass

Pan-fried foie gras with char-grilled sourdough, caramelised pear and hazelnuts £9.25

Insolia 2007 Valle dell'Acate, Sicily, Italy £12.50 half bottle 2006

Mains

Orecchiette pasta with grilled marinated aubergine, roasted tomatoes and chilli £11.50

Off the Leash 'Finn no-oak white' 2007, Adelaide Hills, South Australia £4.00 125ml glass

Cornish fish stew £13.95

Saumur 2006, Domaine Langlois-Château, Loire Valley, France £3.70 125ml glass

Fish of the day, fresh from the Newlyn day boats, Cornwall (Market price)

Pan-fried Suffolk chicken breast with sherry poached grapes and pine nuts £14.95

Trescone (Sangiovese/Merlot) 2005, Lamborghini, Umbria, Italy £3.90 125ml glass

Roast Cornish hake with cavolo nero and girolle mushroom & mussel vinaigrette £15.95

St Véran 2007, Domaine des Nembrets, Mâconnais, Burgundy, France, £4.50 125ml glass

Char-grilled rib steak of aged Dexter beef with hand-cut chips and béarnaise sauce £19.00

Gigondas 2004 Domaine Raspail-Ay, Rhône Valley, France £16.50 half bottle

Side orders

Runner beans £2.95

Royal kidney potatoes £3.25

Purple sprouting broccoli £3.50

Mixed leaf salad £3.50

Heritage tomato salad with basil £3.50



Desserts and cheese

Comice pear & cinnamon crumble with vanilla ice cream <i>Torrentés Tardío 2007, Familia Zuccardi, Mendoza, Argentina £4.10 125ml glass</i>	£5.50
Orange meringue tart, amaretti biscuit crumb and raspberry sorbet <i>Finest Full Rich 5yr Old, Henriques & Henriques, Madeira £4.10 100ml glass</i>	£5.50
Buttermilk pannacotta with blackberry and champagne compote <i>'Cordon Cut' Riesling 2008, Mount Horrocks, Clare valley, South Australia £23.00 half bottle</i>	£5.50
Flourless dark chocolate torte with crème fraîche <i>Quinta de la Rosa Finest Reserve, Douro Valley, Portugal, £4.15 100ml glass</i>	£5.50
Sticky toffee pudding with milk ice cream and toffee sauce <i>Pedro Ximénez Reservas Especiales 'Cardenal Cisneros', Sánchez Romate, Sherry, Spain, £5.50 100ml glass</i>	£5.50
British farmhouse cheeses with walnut bread and apple chutney <i>Finest Full Rich 5yr Old, Henriques & Henriques, Madeira £4.10 100ml glass</i>	£7.00

Digestive

Château de Beaulon 7yr old 'Folle Blanche' abv 40% <i>Cognac, France</i> <i>Very light and fruity with hints of raisin and floral undertones due to the fact it is made from the rare Folle Blanche grape</i>	50ml £6.00
Baron de Sigognac V.S.O.P abv 40% <i>Armagnac, France</i> <i>Exceptionally deep flavours of prune with hints of vanilla, This is from one of the most respected Armagnac houses in France; and it shows.</i>	£6.00
Henry de Querville abv 40% <i>Calvados, France</i> <i>Baked apple with toasty vanilla and citrus notes with an underlying toffee sweetness</i>	£6.00
Domenis Grappa abv 40% <i>Friuli, Italy</i> <i>Exceptionally smooth with citrus and a warming honey-suckle and fruity finish</i>	£6.00
Suntory Hibiki 17yr old abv 43% <i>Whiskey, Japan</i> <i>Sweet toffee notes with finish of sultana and cherry - the only blend that can be compared to a single malt</i>	£8.50
Bruichladdich 15yr old 2nd edition abv 46% <i>Whisky, Islay, Scotland</i> <i>Floral characters with hints of brine and sea salt with a sweet finish due to being aged in Chateau d'Yquem Sauternes casks</i>	£6.50

illy coffee & Jing leaf teas

from £1.60



Supper

Served from 18.00 to 19.30

2 courses £16.50

Mains

Deep-fried Cornish haddock with chips, tartare sauce and mushy peas

Orecchiette pasta with grilled marinated aubergine, roasted tomatoes and chilli

Pan-fried calves liver with potato purée

Desserts

Comice pear & cinnamon crumble with vanilla ice cream

Sticky toffee pudding with milk ice cream and toffee sauce

Flourless dark chocolate torte with crème fraîche



Afternoon

Served from 15.00

Sourdough bread with Arbequina olive oil	£1.50
Potato bread	£1.50
Gordal olives with orange, wild oregano and rock salt	£2.50
Late lunch	
Pumpkin soup with toasted pumpkin seeds and crème fraîche	£5.50
Buffalo mozzarella with vine tomato and pesto on ciabatta	£6.95
Char-grilled marinated vegetables with goats' curd and toasted ciabatta	£8.50
Yoghurt marinated lamb with radicchio & mint salad and flatbread	£8.95
Deep-fried Cornish haddock with chips, tartare sauce and mushy peas	£12.95
Side orders	
Chips	£2.95
Mixed leaf salad	£3.50
Heritage tomato salad with basil	£3.50
Cakes and desserts	
Fruit scone with Cornish clotted cream and strawberry preserve	£2.95
Lemon and poppy seed drizzle cake	£3.25
Carrot cake	£3.25
Bakewell tart	£3.25
Flourless chocolate torte with crème fraîche	£5.50
Comice pear & cinnamon crumble with vanilla ice cream	£5.50
Orange meringue tart, amaretti biscuit crumb and raspberry sorbet	£5.50
Cheese	
British farmhouse cheeses with walnut bread and apple chutney	£7.00

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. Our staff will happily provide you with more details about our food if you have any specific questions or requirements. All profits go to support the gallery.