



Autumn Menu
2023

SPICED NUTS 3.95
MIXED OLIVES 4.5

STARTERS

BREAD SELECTION,
ROASTED GARLIC HUMMUS, TOASTED SEEDS, OIL &
BALSAMIC (VG) 9.5

ROASTED HERITAGE BEETROOTS,
TORCHED GOATS CHEESE, CANDIED WALNUTS,
PICKLED SHALLOTS
(V|GF|VGO) 9.95

SHANGHAI STYLE FRIED CAULIFLOWER,
SOY, SESAME, CHILLI & CORIANDER
(VG|GF) 9.5

POTTED MACKEREL PATE,
APPLE & CELERIAC SLAW, CAPER BERRIES
& FOCACCIA TOAST
(GFO) 10.5

MAIN COURSE

CORNISH SEAFOOD CHOWDER,
SWEETCORN, LEEKS & POTATOES,
FOCACCIA BREADS
(GFO) 21

SUMAC & TAHINI CHICKEN SKEWER,
KHOBEZ BREAD, BABA GHANOUSH, TABBOULEH,
COCONUT TZATZIKI, PICKLED RED CABBAGE
16.95

BEER BATTERED FISH & CHIPS,
MINTED PEAS, PICKLED SHALLOTS, TARTAR SAUCE
(MAKE IT VEGAN & SWAP FOR NORI WRAPPED TOFU)
(GF|DFO|VGO) 18.95

TOASTED REUBEN SANDWICH,
PASTRAMI, PICKLES, REUBEN SAUCE,
SWISS CHEESE & SOUERKRAUT
15.95

PAN SEARED FILLET OF HAKE,
POTATO TERRINE, RAINBOW CHARD,
YUZU BUTTER SAUCE
(GF) 22.5

BUDDHA BOWL,
SESAME BROCCOLI, BURNT CORN,
PICKLED RED CABBAGE, QUINOA, CARROTS,
CUCUMBER, LEMON, MAPLE & SESAME DRESSING
(VG|GFO) 14 ADD SOY:
TOFU 3.5 | HALLOUMI 3.5 | SALMON 4.95

SIDES

FRIES W/ AIOLI
(GF) 4.95

HOUSE SIDE SALAD
(GF|VG) 5.5

STEAMED LOCAL VEGETABLES
W/ HERB OIL
(GF|VG) 5

DESSERTS

CHOCOLATE & MALT TORTE,
SHIPWRECK ICE CREAM
8.75

BLACKBERRY & CLOTTED CREAM POSSET,
SPICED APPLE COMPOTE, GINGER FAIRING
8.5

STICKY TOFFEE PUDDING,
TOFFEE SAUCE, VANILLA ICE CREAM
8.5

WARM CHOCOLATE BROWNIE,
CHOCOLATE CRUMB, CHOCOLATE SAUCE, RASPBERRY SORBET
(VG|GF) 8.5

WHITE WINES

CA DI PONTI GRILLO, ITALY. EASY DRINKING WITH LOTS OF PEACHY FRUIT

175ML | 250ML | BOT

5.20 | 6.80 | 20.50

SEACHANGE ORGANIC WHITE, SPAIN. A DELIGHTFUL CHARDONNAY, PETALS & CITRUS FRUITS

7.60 | 9.20 | 28.00

AKARANA SAUVIGNON BLANC, NEW ZEALAND. A FANTASTIC SAUVIGNON, FRESH & LIVELY

6.60 | 8.80 | 26.50

ENTREFLORES ALBARINO, SPAIN. WONDERFUL WITH FOOD. RICH FRUITS & AN ELEGANT FINISH

8.75 | 11.60 | 35.00

PROSECCO

SERENELLO, ITALY. A DELICIOUS PROSECCO, CITRUS, GREEN APPLES & ZESTY FRUIT

GLASS 6.50

BOTTLE 28.00

ROSE

DOM DE LA VIELLE TOUR PROVENCE, ROSE. A PROPER PROVENCE ROSE, TANGY, DRY & ELEGANT

8.75 | 11.60 | 35.00

RED WINES

PINOT NOIR, ROMANIA. A SOFT BLEND, FRUITY & TOO EASY TO DRINK

5.20 | 6.80 | 20.50

SEACHANGE ORGANIC MERLOT, FRANCE. RIPE BERRIES, SOFT TANNINS & JAMMY FRUITS

6.40 | 8.50 | 25.50

SYRAH PASSI NERI, ITALY. BRAMBLE FRUIT, WARMING & FULL

7.30 | 9.70 | 29.00

ALL WINES AVAILABLE IN 125ML MEASURES

SOFT DRINKS

FROBISHERS ORANGE JUICE	4
FENTIMANS GINGER BEER	3.95
COKE DIET COKE	3.50
FROBISHERS APPLE JUICE	4
POLGOON LEMONADE	4.35
POLGOON ELDERFLOWER FIZZ	4.35
VIRGIN MARY; SPICED TOMATO JUICE	4.50
SPARKLING OR STILL WATER SML LRG	2.95 4
FEVERTREE TONIC	2.85
MILKSHAKE W/CREAM	4.5
(BANANA STRAWBERRY CHOC VANILLA)	

Gin & tonics

(25ML) 8.95

TARQUIN'S BLACKBERRY & HONEY GIN,

THYME, BERRIES & FEVERTREE ORIGINAL TONIC

TARQUIN'S ORIGINAL GIN, SQUEEZED LIME & FEVERTREE TONIC

TARQUIN'S RHUBARB & RASPBERRY GIN, GRAPEFRUIT &

MEDITERRANEAN TONIC

SEEDLIP GROVE 42 NON ALCOHOLIC GIN, LEMON WEDGE

& FEVERTREE MEDITERRANEAN TONIC

BOTTLED BEER

DOOM BAR 500ML	5.95
PORTH PILSNER, ST IVES 500ML	7.25
PERONI NASTRO AZZURO 330ML	4.95
KOREV LAGER 500ML	6.70
BIRRA MORETTI ZERO ALCOHOL 330ML	4.75
POLGOON BERRY CIDER 500ML	7.50
POLGOON ORIGINAL CIDER 500ML	6.95

HOT DRINKS

AMERICANO	3.15
CAPPUCCINO	3.55
DOUBLE ESPRESSO	2.90
LATTE	3.55
DOUBLE MACCHIATO	3.15
FLAT WHITE	3.40
MOCHA	3.85
HOT CHOCOLATE	3.55
DELUXE HOT CHOCOLATE	4.50
POT OF TEA	2.95
SWAP COWS MILK TO COCONUT OR OATLY	0.30P

Cocktails

BLOODY MARY 7.50

ABSOLUTE VODKA, SPICED TOMATO JUICE, LEMON, CELERY SALT & CRACKED PEPPER

APERFALL SPRITZ 9.95

APEROL, TOPPED WITH PEAR PUREE, CHILLED PROSECCO & A SPLASH OF SODA

MIMOSA 6.50

FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO

BLACKBERRY MOJITO 9.95

HAVANAH CLUB 7YR OLD WHITE RUM MUDDLED WITH FRESH BLACKBERRIES & GARDEN MINT, MIXED & SERVED OVER CRUSHED ICE

ESPRESSO MARTINI 10

DOUBLE ESPRESSO, ABSOLUTE VODKA & KAHLUA, SHAKEN OVER ICE & STRAINED - DECAF AVAILABLE

(MAKE IT CHAI OR SALTED CARAMEL - ADD 75P)

NEGRONI 9

BLACK & GOLD'S BLOOD ORANGE GIN, VERMOUTH, CAMPARI
SERVED ON ICE