

DINNER MENU

JUNE 2026



KEY;
V = VEGETARIAN, VG = VEGAN
GF = GLUTEN FREE, DF = DAIRY FREE
GFO = GLUTEN FREE OPTION AVAILABLE
DFO = DAIRY FREE OPTION AVAILABLE
VGO = VEGAN OPTION AVAILABLE
NFO = NUT FREE OPTION AVAILABLE
N - CONTAINS NUTS
PLEASE ADVISE US WHEN YOU ORDER IF
YOU HAVE ANY DIETARY REQUIREMENTS

STARTERS + SMALL PLATES

MIXED OLIVES (VG|GF) 5

WARM FOCACCIA BREADS

MEDITERRANEAN STYLE DIPPING OIL (VG) 8.5

POTTED SMOKED MACKEREL PATE

PICKLED DILL CUCUMBERS & LEMON,
TOASTED FOCACCIA BREAD (GFO) 14.95

SALT & PEPPER SQUID,

SWEET & SOUR CARROT & MOOLI, SESAME,
KOREAN BBQ SAUCE 13

CHICKPEA HUMMUS,

MEDITERRANEAN ROASTED VEGETABLES,
TOASTED PINE NUTS, ROCKET & AGED BALSAMIC,
ARTISAN BREAD (VG|GFO) 12.95

MAIN COURSES

PLEASE SEE OUR BLACKBOARD FOR DAILY FISH SPECIALS

PEA & ASPARAGUS ORZO RISOTTO,

LEEKs, SPINACH, CRISPY KALE,
PUMPKIN SEED PESTO & PARMESAN CHEESE
(VGO) 19.95

TREVASKIS FARM BAVETTE STEAK,

CHIMICHURRI, KOFFMANN CHIPS &
DRESSED LOCAL LEAVES (GF/DFO) 20

BEER BATTERED CORNISH FISH,

KOFFMAN CHIPS, MINTED CRUSHED PEAS,
LEMON & TARTAR SAUCE (GF|DFO) 21

SUMMER COBB SALAD BOWL,

MIXED SALAD, BURNT CORN, GUACAMOLE,
ROASTED VEGETABLES, PIQUANT PEPPERS, QUINOA
& ORANGE, MAPLE & MUSTARD DRESSING (GF|VG) 18
ADD CRISPY TOFU 4

SIDES

CHIPS & AIOLI (GF|VGO) 5.5

HOUSE MIXED SALAD (GF|VG) 6

TENDERSTEM BROCCOLI

SAUTÉED IN GARLIC & LEMON OIL (VG) 6.8

TRUFFLE CHIPS

WITH TRUFFLE OIL, PARMESAN & AIOLI (GF|V) 7.5

DESSERTS

LEMON CURD CHEESECAKE, TANGY CREAM CHEESE W/ LEMON CURD, BISCUIT BASE, CANDIED LEMON ZEST 9

BERRY PAVLOVA, HOUSE MADE MERRINGUE, CHANTILLY CREAM, BERRIES, BERRY COULIS & MINT SHERBET (GF) 9

VEGAN CHOCOLATE BROWNIE, RASPBERRY SORBET, CHOCOLATE SAUCE & CHOCOLATE CRUMB (VG|DF|GF) 8.5

AFFOGATTO, ROSKILLYS VANILLA ICE CREAM, DOUBLE ESPRESSO, HOMEMADE SHORTBREAD (GFO) 8.95

ADD AMARETTO 4

HELFORD BLUE, TREVEADOR BLUE MOON CHEESE, ROASTED FIG. SPICED APPLE JELLY, SOUR DOUGH CRACKER (GFO) 10