



Autumn 2018 sample menu | [Book a table here](#)

Rick Stein`s very own Gin and Tonic. 13.00
Our gin uses the Tarquin Dry Cornish gin's botanicals with a
fennel seed and wild chamomile flavour

APPETISERS

MARINATED OLIVES with sundried tomatoes and bay leaves. 3.50

HALLOUMI SAGANAKI 3.50

PADRON PEPPERS with sea salt 3.50

STARTERS

TEMPURA VEGETABLES served with soy dressing, lime juice and coriander. 6.95 / 10.95

PASTA ALLA NORMA linguine, garlic, chilli, aubergine, tomato and basil. 6.95/10.95

MAINS

SRI LANKAN CASHEW NUT CURRY WITH GREEN BEANS served with pilau rice. 12.95

RAVIOLI with porcini mushrooms, sun dried tomato and hazelnuts 15.95

SIDES 3.75 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.

MINTED NEW CHARLOTTE POTATOES

PADSTOW GARDEN KALE with Cornish sea salt and olive oil.

MANGETOUT with confit shallots and tomato.

THIN CUT CHIPS

BROCCOLI with Parmesan and olive oil.

ROCKET AND PARMESAN SALAD with a balsamic dressing.

Please ask for information on allergens.