

DINNER

STARTERS

Rustic Breads with Olive Oil, Balsamic Vinegar & Butter (v)	£4.00	Twice-Baked Cheddar Soufflé, Grain Mustard & Spinach (v)	£7.50
Soup of the Day, <i>Please See Blackboard</i> (v)	£5.00	Grilled Cornish Mackerel, Heritage Beetroot, Horseradish & Rocket	£6.95
Hot Soft Poached Egg, Toasted Muffin, Smoked Salmon & Haddock, Spinach & Hollandaise	£7.00	Devilled Crab Salad, Lemon Mayonnaise, Grapefruit & Avocado	£10.00
Goats Cheese, Heritage Beetroot, Apple, Walnuts & Endive Salad (v)	£7.00	Scallops Of The Day	£12.50
Warm Ham Hock Salad, Green Beans, Pea Shoots, Shallots & Crispy Truffled Egg	£7.00		

MAINS

Summer Pea & Herb Risotto With Poached Duck Egg (v)	£12.50
Roasted Vegetable Tart, Aubergine, Courgette, Fennel, Tomato, Pesto-Dressed Rocket & Parmesan Salad (v)	£12.50
Pan Fried Calves Liver, Oat Crumble, Roasted Shallots, Crispy Potato Cake & Salsa Verde	£14.50
Fillet Of Pork, Sauté Potatoes, Black Pudding, Roasted Apples & Chive Cream Sauce	£16.00
Market Fish Of The Day, <i>Please See Blackboard</i>	
Roasted Gressingham Duck Breast, Grilled Peach, Asparagus & Mash Potato	£18.00
Roast Rump Of Lamb, Broccoli, Pickled Red Cabbage & a Light Tomato Vinaigrette	£18.25
Roast Cornish Monkfish, Marinated Tomato, Olives, Courgettes & Grilled Fennel	£20.00
Beef Wellington, Dauphinoise Potato, Green Beans & Madeira	£26.50
The Runners Burger, Swiss Cheese, Tomato, Lettuce, Brioche Bun & Fries	£13.50
Salmon & Herb Fishcake, Pea Purée, Poached Egg & Hollandaise	£8.00/£14.00
10oz Grain Fed Rib Eye Steak, Salsa Verde, Triple Cooked Chips & Watercress Salad	£24.00
Extras: Thyme Roasted Carrots / Dauphinoise Potato / Triple Cooked Chips / Sweet Potato Fries / Buttered Cabbage	£4.00 each
Buttered New Potatoes / Fries	£3.00 each

DESSERTS

Warm Belgian Chocolate Brownie with Toffee Popcorn Ice Cream	£6.00	Selection of Ice Creams & Sorbets (3 Scoops) Toffee Popcorn, Vanilla, Chocolate, Strawberry, Mango, Lemon or Raspberry	£5.00
‘Neatened’ Mess Strawberries, Meringue, Pistachio, Vanilla Mascarpone & Strawberry Ice Cream	£6.50	Farmhouse British Cheese Plate, Stilton, Cornish Yarg, Mature Cheddar, Brie, Water Biscuits & Grapes	£8.50
Passion Fruit & Lemon Posset with Chantilly Cream & Almond Crumble	£5.50	Warm Treacle Tart with Cornish Clotted Cream	£6.00
Vanilla Crème Brûlée with Shortbread	£6.00		

(v) Vegetarian Option

*Some of our dishes contain nuts. Please let us know if you have any allergies
A discretionary 10% service charge will be added to all bills*