



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

Green pea soup with soft herbs	£5.50
Chicken liver parfait with Cumberland sauce and sourdough bread	£6.95
Char-grilled English asparagus with melted butter	£7.25
Crispy pork belly salad with black pudding and soft boiled Burford egg	£7.50
Cornish crab with chilli & avocado on toasted brioche	£7.75
Seared tuna loin with oregano & garlic, green bean & courgette salad	£7.95

Mains

Orecchiette pasta with courgettes, broad bean pesto and lemon herb pangrattato	£11.50
Deep-fried Cornish haddock with chips, tartare sauce and mushy peas	£12.95
Pan-fried calves liver with potato purée, parsley & bone marrow	£13.95
Fish of the day, fresh from the Newlyn day boats, Cornwall	(Market price)
Suffolk chicken breast with sherry poached grapes and pine nuts	£14.50
Cornish fish stew	£14.95

Side orders

Sautéed spring greens	£2.95
Chips	£2.95
Cornish new 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
Hebridean salmon confit with borlotti beans and basil garlic purée	£8.95
Salt beef brisket on toasted sourdough with sweet mustard piccalilli	£8.95

Desserts and cheese

Peach crumble with vanilla ice cream	£5.50
Indian mango with lime & mango sorbet	£5.50
Cherry Eton mess	£5.50
Chocolate & raspberry truffle cake	£5.50
Treacle tart with crème fraîche	£5.50

British farmhouse cheeses with walnut bread and apple chutney	£7.00
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Sweet wine, sherry and port

2007 Torrontes Tardio <i>abv 9.5% Familia Zuccardi, Mendoza, Argentina</i>	100ml	125ml
Finest Full Rich 5yr Old <i>abv 19% Henriques & Henriques, Madeira</i>		£4.10
Pedro Ximénez Reservas Especiales 'Cardenal Cisneros'		
<i>abv 18% Sanchez Romate, Sherry, Spain</i>		£5.50
Quinta de la Rosa Finest Reserve <i>abv 20% Douro Valley, Portugal</i>		£4.15



Dinner

Served from 18.00-21.30

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

Starters

Green pea soup with soft herbs	£6.00
<i>Off the Leash 'Finn no-oak white' 2007, Adelaide Hills, South Australia £4.00 125ml glass</i>	
Char-grilled Norfolk asparagus with melted butter	£7.50
<i>Terra Vin Sauvignon Blanc 2008, Marlborough, New Zealand, £4.50 125ml glass</i>	
Crispy pork belly salad with black pudding and soft boiled Burford egg	£7.50
<i>Zefyro Viognier 2007, Alentejo, Portugal £3.80 125ml glass</i>	
Seared tuna loin with oregano & garlic, green bean & courgette salad	£7.95
<i>Quinta da Giesta 2007, Boas Quintas, Dão, Portugal £2.80 125ml glass</i>	
Cornish crab with chilli & avocado on toasted brioche	£8.50
<i>Off the Leash 'Finn no-oak white' 2007, Adelaide Hills, South Australia £4.00 125ml glass</i>	
Pan-fried foie gras with char-grilled sourdough, steeped cherries and hazelnuts	£8.95
<i>Insolia 2007 Valle dell'Acate, Sicily, Italy £12.50 half bottle 2006</i>	

Mains

Orecchiette pasta with courgette, broad bean pesto and lemon herb pangrattato	£11.50
<i>Chakana Torrontés 2008, Mendoza, Argentina £3.00 125ml glass</i>	
Hebridean salmon confit with borlotti beans and basil garlic purée	£13.95
<i>Saumur 2006, Domaine Langlois-Château, Loire Valley, France £3.70 125ml glass</i>	
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	£15.50
<i>Trescone (Sangiovese/Merlot) 2005, Lamborghini, Umbria, Italy £3.90 125ml glass</i>	
Roast Cornish hake with samphire, cherry tomato and cockles	£15.95
<i>Viña Leyda Las Brisas Pinot Noir 2007 Leyda Valley, Chile £4.40 125ml glass</i>	
Char-grilled rib steak with potato fondant, smoked bacon and roasted jus	£19.00
<i>Gigondas 2004 Domaine Raspail-Ay, Rhône Valley, France £16.50 half bottle</i>	

Side orders

Sautéed spring greens	£2.95
Green beans & fried capers	£2.95
Cornish new potatoes	£3.25
Mixed leaf salad	£3.50
Heritage tomato salad with basil	£3.50



Desserts and cheese

Peach crumble with vanilla ice cream <i>Château Filhot 2003, Grand Cru Classé, Sauternes, France £25.00 half bottle</i>	£5.50
Indian mango with lime & mango sorbet <i>Torrentés Tardío 2007, Familia Zuccardi, Mendoza, Argentina £4.10 125ml glass</i>	£5.50
Cherry Eton mess <i>Torrentés Tardío 2007, Familia Zuccardi, Mendoza, Argentina £4.10 125ml glass</i>	£5.50
Chocolate & raspberry truffle cake <i>Pedro Ximénez Reservas Especiales 'Cardenal Cisneros', Sánchez Romate, Sherry, Spain £5.50 100ml glass</i>	£5.50
Treacle tart with crème fraîche <i>Torrentés Tardío 2007, Familia Zuccardi, Mendoza, Argentina £4.10 125ml 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>	50ml £6.00
<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>	
Marquis de Puysegur VS abv 40% <i>Armagnac, France</i>	£6.00
<i>Dried fruit flavours of raisin and prune with light notes of vanilla on the finish</i>	
Baron de la Toque abv 40% <i>Calvados, France</i>	£6.00
<i>Baked apple with toasty vanilla and citrus notes with an underlying toffee sweetness</i>	
Domenis Grappa abv 40% <i>Friuli, Italy</i>	£6.00
<i>Exceptionally smooth with citrus and a warming honey-suckle and fruity finish</i>	
Suntory Hibiki 17yr old abv 43% <i>Whiskey, Japan</i>	£8.50
<i>Sweet toffee notes with finish of sultana and cherry - the only blend that can be compared to a single malt</i>	
Bruichaddich 15yr old 2nd edition abv 46% <i>Whisky, Islay, Scotland</i>	£6.50
<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>	

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 courgette, broad bean pesto and lemon herb pangrattato

Pan-fried calves liver with potato purée

Desserts

Peach crumble with vanilla ice cream

Indian mango with lime & mango sorbet

Chocolate & raspberry truffle cake



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	
Green pea soup with soft herbs	£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
Hebridean salmon confit with borlotti beans and basil garlic purée	£8.95
Salt beef brisket on toasted sourdough with sweet mustard piccalilli	£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 & poppy seed drizzle cake	£3.25
Carrot cake	£3.25
Bakewell tart	£3.25
Coffee and walnut cake	£3.25
Peach crumble with vanilla ice cream	£5.50
Chocolate & raspberry truffle cake	£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.