

# Out on the Terrace

**Homemade brown bread & butter:** 3.50 (N)

**Bowl of mixed olives:** 3.50

**Mixed Juliet's roasted and spiced nuts:** 3.50

**Crispy fried cheese bites with homemade chilli jam:** 4.50

**Cornish charcuterie platter and garlic toast:** 13.50

## Prosecco d'Oc, Vetricano, Italy

Dry and light bodied. An excellent aperitif on its own.  
Bottle 23.00 Glass 7.00

# Char-Grill

**Steak:** 24.95

Award winning 8oz Pavé steak (middle cut) grass fed on Eversfield farm, Devon. Grilled to your liking and simply served with crispy fries, mixed dressed salad and a choice of either Garlic butter or Melting blue cheese.

**Recommended wine choice:**  
21.95

Gouguenheim Syrah - Valle Escondido, Mendoza, Argentina, 2013.  
Subtle, creamy and understated. Fragrant, long and velvety.

**Lobster:** 27.50

Grilled half St. Mary's landed lobster, thermidore sauce, pancetta, crispy fries and mixed dressed salad

**Recommended wine choice:**  
24.50

Maçon - Vergisson 'Les Rochers' Burgundy, France, 2014  
Rather chablis-like, no oak, good mineral quality, bready notes, lively and rich white fruit and citrus.

# Sides: 3.50

Leek, pancetta & butterbean gratin

Herb roasted carrots

Chunky chips

Seasonal potatoes

Dressed mixed salad

Spring slaw

# Starters

**Soup:** 5.95

Served with our home made brown bread (N)

**Oysters:** 9.50

Crispy fried trio, smoked bacon mayonnaise and garden leaves

**Duck:** 7.50

Smoked breast, chicory jam, orange segments and pickled shallots

**Crab:** 7.50

Pappardelle pasta, fresh chilli and lemon

**Scallops:** 9.00

Seared trio, ginger puree, apple & walnut salad

**Salad:** 6.00

Pear, raddichio, blue cheese croquette, radish, pickled walnuts and pesto

# Main Courses

served as shown, side orders available.

**Beef:** 16.00

Braised Organic cheek, beer roasted onion, parsnip and creamed potato

**Chicken:** 14.00

Pan roasted whole spring chicken, with chef's home made chilli jam and crispy fries

**Lamb:** 18.50

Barnsley chop, cabbage, goats' cheese, creamed potato and mint jelly

**Bream:** 17.50

Pan roasted fillets, scallop & caper butter and new season potatoes

**Hock, egg & chips:** 13.50

Honey roasted hock, free range egg and chips

**Mushroom:** 10.50

Wild mushroom and chestnut crumble, served with a red wine sauce and a side order of vegetables

# Desserts: 6.50

**Tart**

Warm bakewell tart simply served with clotted cream

**Pannacotta**

Salted caramel and gingerbread

**Trifle**

Apple, lemon curd custard & pistachio sponge

**Chocolate**

Bitter chocolate and malt tart with hazelnut ice cream and hazelnut crumble

**Cheese:**

9.00 or to share 12.50  
Cornish cheese selection with apple pickle, grapes, celery and biscuits



Allergen information is available upon request.