



Summer Menu

Heritage tomato salad, Aleppo pepper, strawberry vierge, whipped feta	GF, V	8.5
Freshly baked triple proved focaccia	V	4.5
Award winning individual Owen Taylor pork pie		5
Hand cut chip butty, curry ketchup, pickled onions, cheese sauce and crispy onions	V	7
Korean skewer of corn-fed chicken, pickled onions, lime & garlic mayo, coriander		9
Venison or mixed bean chilli nachos	GF, VOA	9/17
Tomato salsa, jalapeños, sour cream, guacamole, cheese		
Cornish fish of the day		POA
Freshly caught Cornish fish of the day (ask server for details)		
Summer vegetable & stilton gnocchi	V	19
With a cider & smoked butter sauce		
Corn-fed chicken schnitzel		20
Fried egg, caper & parsley brown butter & anchovies served with fries & dressed salad		
Shoulder of Derbyshire lamb		25
Giant couscous, sun blushed tomato, apricot, fennel, black olive		
Duck and chorizo cottage pie		24
Confit duck leg, Chorizo, puy lentil, cheddar and onion mash, with pickled red cabbage		
Truffled mac + cheese, spinach, crispy onions	V	17
With dressed salad and garlic bread		
Native fish and chips	GF	19
Heresy & Nori battered Cornish hake, crayfish tartare, mushy peas, chips		
Double smashburger	GFOA	18
American cheese, onions, pickles, jalapeño cowboy candy, burger sauce, hand cut chips		
Bhaji burger	VG, GFOA	16
Curry ketchup, minted mayo, jalapeño cowboy candy, vegan cheese, hand cut chips		
Mixed leaf & parmesan salad	4	
Hand cut chips	4	
Chocolate & Black Mass cake, brown sugar sauce, clotted cream		8.5
Coconut panna cotta, poached English strawberries, white chocolate	GF	8.5
3 scoops of homemade ice cream (ask server for flavours)		7

GF – Gluten Free / VG – Vegan / V – Vegetarian / +OA – Option Available

Whilst all care is taken to avoid cross contamination, menu items may come into contact with gluten, egg, dairy, fish, sulphites, nuts, mustard and soya. Please make us aware of any allergens at the time of ordering