



Summer menu

Venison chilli nachos, tomato salsa, jalapeños, sour cream, guacamole, cheese		9/17
Heritage tomato salad, Aleppo pepper, strawberry vierge, whipped feta	V	8.5
Freshly baked triple proved focaccia	V	4.5
Award winning individual Owen Taylor pork pie		5
Handcut 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	GF	9

Cornish fish of the day **POA**

Freshly caught Cornish fish of the day (ask server for details)

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 **18**

American cheese, onions, pickles, jalapeño cowboy candy, burger sauce, hand cut chips

Bhaji burger **VG 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**

Selection of homemade ice creams (ask server for flavours) 1 scoop £2, 2 scoop £3.5, 3 scoop £5

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