

## EVENING MENU

MON - SAT  
5PM - 8.45PM

### CLASSIC OYSTERS **GF**

*SERVED FRESH,  
CRISPY OR MIXED* 1/2 DOZEN £18  
DOZEN £35

### STARTERS

CAMEMBERT SHARER *SELECTION OF BREADS* **V** £16.5

FOCACCIA & OLIVES **V** £9

SLOW COOKED RIBS *CRISPY ONIONS, BBQ JERK SAUCE* **DF** £13

CORNISH MUSSELS *GARLIC & CREAM OR CHILLI & TOMATO* **GFA|DFA** £11/19

MUSHROOM PATE *CRUMB* **VG|GFA** £11

COCONUT PRAWNS *CHILLI & LIME DIP* **DF** £13

### MAINS

LOBSTER LINGUINE *BUTTER SAUCE, LOBSTER TAIL, PARMESAN* **DFA** £25

VENISON LOIN *FONDANT POTATOES, BRAMBLES, CAVELO NERO, HUNTSMAN SAUCE* **GF** £30

ROOT VEG BOURGINON *CHIVE MASH, PEARL ONIONS* **VG|GF** £20

LEMON SOLE *ON THE BONE. BROWN CAPER BUTTER SAUCE* **DFA|GF** £28

NEWQUAY BAY LOBSTERS *GARLIC BUTTER, FRIES* **GF** £MP

STEAK OF THE DAY **BUTCHERS CUT OR SHARER** **GFA** £MP  
*ADD HALF A LOBSTER*

### SIDES

THREE FOR £15 INDIVIDUALLY £6

CAVALO NERO | FRIES

PICKLED ONION RINGS | HONEY MAC

ROASTED NEW POTS | CHILLI & LIME PADRONS

CHARRED TENDERSTEM SALSA VERDE

### SWEDISH CHEESE FONDUES

ENQUIRES ONLY

VARIOUS DIPPING ITEMS

£65 INCLUDING A BOTTLE OF HOUSE RED OR WHITE

