

BAR JARS £3

Olives

Chelsea Nuts

Pork Scratchings

Spicy Nuts

COCKTAILS

Mount View £9.50

Brockmans gin, grapefruit juice, lime, mint, topped with Prosecco

Rhubarb Apple Negroni £8.50

Trevethan rhubarb & apple gin, Campari, sweet vermouth

Spiced Seedlip & Tonic Mocktail £5.20

Fevertree Mediterranean tonic

SMALL PLATES

Rustic Bread & Cornish Dukkah £6

Olive oil, balsamic

Roasted Squash Hummus £6

Spicy broad beans, rapeseed oil, flat bread

Creole Calamari £7

Hot sauce, fresh lime

Heritage Tomato and Black Olive Tostada £7

Chilli and peanut salsa macha

Potted Duck £6

Goose fat butter, sour plum & cranberry chutney, toasted bread

King Prawns £8

Chilli, garlic butter, fennel, orange, ciabatta

Smoked Seafood £10

Mackerel paté, trout, salmon, king prawn, potted crab, wholemeal bread

Dietary Requirements

If you have any allergies or dietary requirements, please make them known at the time of ordering as some dishes may contain additional ingredients. All fish dishes may contain bones. We use nuts in our kitchen so all dishes may contain nut traces. For more information, please ask your server.

HUNGRY?

CATCH OF THE DAY

Please ask your server for today's catch

Buddha Bowl £10

Rainbow carrots, heritage beets, squash, tomatoes, kale, cauliflower, chilli broad beans, butter bean hummus

Add chicken £4

Monkfish Tempura £16

Tarkha dhal, kale, onion bhaji, coriander yoghurt

or go vegan with Tempura Veggies £12

Locally Sourced 8oz Sirloin £22

Café de Paris butter, chips, watercress

Nachos £8

Sour cream, guacamole, bean and tomato salsa, jalapeno, mozzarella cheese

Add brisket £4

Hake, Greens & Beans £15

Roasted hake fillet, cannellini bean cassoulet

FAVOURITES

Newlyn Crab Mac 'n' Cheese £13

Brown crab bechamel, pangratatto, sriracha hot sauce

Cornish Mussels: Small or Large £7/£14

Cider, leeks, pancetta, baguette

Add chips £3

Godolphin Burger £13.50

Brioche bun, swiss cheese, pickles, beef tomato, gem lettuce, house burger sauce, chips

Fish & Chips £15

Beer battered market fish, minted mushy peas, chips, tartare sauce

SIDES £3

Dressed leaves, balsamic, olive oil

Winter greens

Sea salted chips

Garlic ciabatta

PUDDINGS

Banoffee Pot £7

Bananas, Chantilly cream, dulce de leche, crushed biscuit crumb

Bread & Butter Pudding £6

White chocolate & cranberry, Cornish clotted cream

Lemon Posset £6

Ginger and lime fairing, berry compote

Cheese £8.50

Two West Country cheeses, crackers, sour plum & cranberry chutney, grapes, celery, apple

Add port £4

Roskilly's Ice Creams & Sorbets £2 per scoop

Chocolate, vanilla, strawberry, salted caramel ice creams
Raspberry, lemon, passion fruit sorbets

DIGESTIFS

Winter Margarita £8

Cazcabel honey tequila, Cointreau, squeezed lemon

Espresso Martini £9.50

Mr Blacks coffee liqueur, black cow vodka, espresso

Audemus Covert Liqueur 50ml £6.50

Fig leaves, Cognac & honey liqueur

CORNISH CREAM TEA

Two scones, Cornish clotted cream, strawberry jam and tea or coffee £6.50

WE ♥ LOCAL

Fish For Thought

Harvey Bros

Mount's Bay Dairy

Roskilly's

West Country Fruit & Veg

Celtic Fish & Game



EVENTS

CORNISH CHRISTMAS MARKET

Thursday 28th November,
10am – 4pm

TICKETED EVENTS

XMAS PARTY NIGHTS

29th & 30th November,
6th, 7th, 13th, 14th December
from 7pm

NYE IN WILD WEST CORNWALL

31st December
Saloon doors open at 7.30pm