



Main Dishes

All our dishes are cooked using fresh local ingredients on site.

PAELLA

Our Spanish paellas, a one pan dish with traditional paella vegetables and spices.

Seafood Paella (GF):

King prawns, squid, clams, mussel meat and green lipped mussels.

Meat Paella (GF):

Chicken, chorizo and pancetta.

Mixed Paella (GF):

A combination of seafood and meat including king prawns, squid, clams, mussel meat and green lipped mussels, chicken and chorizo.

CURRIES

Thai curries (GF):

Massaman, laksa, red or green curries, with either chicken or king prawn. Served with basmati rice and finished with chilli and pak choi.

Chicken Balti curry (GF):

Prime chicken breast cooked in a medium tomato based balti sauce. Served with basmati rice.

Goan curry (GF):

An aromatic curry cooked in a tomato and coconut based sauce with either prime chunks of chicken breast or chunks of sustainable white fish.

If you have a particular favourite curry, we are happy to cook this for you.

Hungarian Beef Goulash (GF):

100% prime Cornish beef, slow cooked in a smokey tomato, paprika and roasted pepper sauce. Served with basmati rice and sour cream.

Dietary Key:

V~ vegetarian

Ve~ vegan

GF ~ gluten free

GFO ~ gluten free option



Tartiflette (GF):

Bacon, onions, gratin potatoes, all cooked together with melted cheddar and slabs of brie melted over the top. A weight watcher special!

Chilli con carne (GF):

Prime Cornish minced steak, cooked in a deep chilli sauce served with rice or nachos with jalapeños, grated cheese and sour cream.

Chicken and nduja potatoes (GF)

A spicy and smokey nduja tomato based sauce with chunks of chicken breast and diced potatoes

Teriyaki chicken (GF):

Chunks of prime chicken breast marinated in a Teriyaki sauce cooked with Asian vegetables served with rice.

Jerk chicken (GF):

Chunks of prime chicken breast marinated in Jamaican jerk spices served with rice.

Sausage cassoulet (GFO):

Cornish sausages, pancetta and butter beans in a smoky tomato and roasted red pepper sauce served with basmati rice or crusty bread.

Chicken and chorizo cassoulet (GFO):

Chunks of prime breast of chicken, spicy chorizo and butterbeans in a smoky tomato and roasted red pepper sauce served with rice or crusty bread.

Cornish fish chowder (GFO):

Hake, haddock, pollock with leeks, onions, sweetcorn and potatoes cooked in a vermouth and dill velouté. Served with crusty bread.

Moroccan tagines (GF):

Chicken or lamb tagine slow cooked in a Smokey rich sauce with Moroccan spices, preserved lemons and served with basmati rice and sour cream.

Lebanese chicken:

Chunks of prime chicken fillet cooked in Lebanese spices served in rustic flatbreads with couscous and mixed green leaves.

Southern pork (GF):

Prime minced pork, cooked in spicy Southern spices with Jack Daniels bourbon, served with basmati rice.

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Chicken, chorizo and prawn jambalaya (GF):

Traditional southern flavours with Cajun spices all fried together and cooked in one pot along with rice.

Chicken Fricassee (GF):

Prime chicken pieces and a selection of vegetables cooked in a white wine and cream sauce.

Cottage pie (GF):

100% steak mince cooked to a traditional recipe topped with homemade mash and cheese crust melted with a 'flame thrower'.

Meatballs (GFO):

Homemade Beef, pork or venison meatballs cooked in a rich tomato sauce served with rice or pasta.

Build a burger bar (GFO):

Homemade 100% steak burgers served in a bun with a selection of salad, pickles and sauces to build your own.

Build a burger bar (GFO):

Piri piri chicken breasts served in a bun with a selection of salad, pickles and sauces to build your own.

All dietary requirements catered for.

If you have a favourite dish and we can cook it in a pan, we will cook it for you!

Sharing platter starters

We also offer sharing platters as a starter. These include a selection of quality charcuterie, antipasti for example olives, sun dried tomatoes, artichoke hearts, camembert, roasted peppers and mediterranean veg. Served with speciality breads.

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Vegetarian & Vegan Dishes

Mixed bean chilli (V, Ve~ without toppings, GF):

Mixed beans, celery, onions and carrots cooked in a rich tomato chilli sauce served with rice or nachos and jalapeños, sour cream and grated cheese.

Moroccan spinach and chickpea tagine (V, Ve~ without sour cream, GF):

Chickpeas and spinach cooked in a Smokey rich sauce with Moroccan spices, preserved lemons and served with basmati rice and sour cream

Vegetable paella (V, Ve, GF):

A medley of vegetables including babycorn, green beans, mangetout, sugar snap peas and asparagus cooked in paella spice and seasoning.

Mushroom stroganoff (V, GF):

A selection of mushrooms cooked in a traditional creamy stroganoff sauce, served with rice and sour cream.

Vegetarian casserole (V, Ve, GFO):

A Mediterranean one-pot stew with peppers, courgettes, lentils, sweet potato, smoked paprika and oregano served with basmati rice or chunks of crusty bread.

Plant based meatballs (V, Ve, GFO):

Cooked in a spicy red pepper and tomato sauce. Served with penne pasta or rice.

Thai sweet potato and veg curry (V, Ve, GF):

Massaman, laksa, red or green curries, packed full of veg including sweet potatoes, babycorn, green beans, mangetout and sugar snap peas. Served with basmati rice and finished with chilli and pak choi.

Butternut squash and coconut dahl (V, Ve, GF):

Infused lentils in an Indian spices and a rich, coconut sauce. Served with rice.

Indian veg curry (V, Ve, GF):

A tomato based balti sauce, packed full of veg and served with basmati rice.

Tartiflette (V, GF):

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Onions, mushrooms, gratin potatoes, fried together with melted cheddar and slabs of Brie melted over the top.

Build a burger bar (V, Ve, GFO):

Haulloomi and portobello mushrooms served in buns with a selection of salad, pickles and sauces to build your own!

Build a burger bar (V, Ve, GFO):

Bean burgers served in buns with a selection of salad, pickles and sauces to build your own!

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