

# EVENING MENU

SERVED 4:30pm onward

Debit and Credit card payments only please

We have introduced a discretionary 7.5% service charge, which is shared out between our staff. If you do not wish to pay this, please let our staff know so we will happily deduct from your bill.

If you have a strict dietary requirement or allergy please bring it to our attention so we can advise you on your options.

## LIGHT BITES

Cornish Marinated Olives, Grilled Focaccia, Balsamic Oil	V.G £5.50
Cauliflower Pakoras, Chilli Pickled Shallots, Curried Velouté	G.F, V.G £5.50
Teriyaki Pork Belly, Apple Chilli Jam, Pepper Chards	£6.50
Jamaican Jerk Chicken, Pineapple Salsa, Fiery Curry Glaze	G.F £6.50
Tempura Prawns, Asian Salad, Dipping Sauce	G.F £6.50

## STARTERS

Shredded Lamb Rump, Baba Ganoush, Minted Yoghurt, Pickled Shallots, Peppered Chards	£9.50
3 Pan Fried Scallops, Seaweed Tartare, Bacon Crumb, Pea Puree	G.F £15.00
Goat's Cheese, Syrup Carrots, Roasted Beetroot, Beetroot Ketchup, Balsamic & Honey Glaze	V £8.95
Summer Green Salad, Avocado, Asparagus, Spinach, Chard, Courgette, Roasted Nuts, Quinoa	V.G £8.95

## MAINS

### **GRILL** (All our grill items come with a side order of your choice and roasted vine tomatoes)

7oz Centre Cut, Aged Fillet Steak (served with a Marrow Bone & Port Wine Jus)	G.F £33.95
10oz Centre Cut, Aged Sirloin Steak (served with a Marrow Bone & Port Wine Jus)	G.F £28.95
10oz Cornish Chicken Supreme	G.F £18.95
8oz Steak Burger with Bacon and Cheese, Homemade Bun	£17.95

### **SIDES** (all £3.95)

French Fries G.F, V.G	Creamy Peppercorn Sauce G.F
New Potatoes G.F, V	Steamed Vegetables V,G.F
Home Made Bread V.G	Wok Fried Soft Noodles V.G
House Salad G.F, V.G	

### **CLASSICS & NEW**

Fish Goujons, Market White Fish in Crisp Batter, French Fries, Minted Pea Puree, Dressed Local Leaves	G.F £17.95
Steak & Stilton Sizzler, Caramelised Mushrooms, Onions, Thyme New Potatoes & Served with a Side Order	£19.95
Tempura Sweet Chilli Chicken, coated in Sweet Chilli Glaze & Served on Wok Fried Vegetable Noodles	G.F £17.95
Thai Chicken or Vegetable Green Curry, Steamed Jasmine Rice, Authentic Crackers	G.F £17.95
Fillet Steak Medallions, Pancetta and Sweet Onion Mash, Port Wine Jus & Salsa Verde	G.F £24.95
Grilled Fillets of Market Fish, Vegetable Risotto, Asparagus, Lemon Beurre Blanc	£19.95
Confit of Pork Belly, Herbs, Prosciutto, Italian Tomato and Spinach Ragout, Parmesan Crisp	G.F £19.95
King Prawns, Caramelised Garlic and Chilli Linguine, Crispy Lemon Cod Cheeks	£19.95
Italian Vegetable Risotto, Fresh Local Asparagus and Vegan Cheese Twirl	V.G, G.F £16.95
Tempura Sweet Chilli Vegetables, coated in Sweet Chilli Glaze & Served on Wok Fried Vegetable Noodles	V.G £16.95

### **DESSERTS**

Espresso Martini Panna Cotta, Crystallised Coffee Beans & Shortbread Coins	All £8.50
Chocolate & Cointreau Mousse, Malted Chocolate Crumble & Orange Jaffa Cake Ice Cream	V
Sticky Asian Ginger Pudding, Toffee Pudding Sauce, Rhubarb & Clotted Cream Ice Cream	V
Frozen Cornish Elderflower and Berry Glory, Elderflower Sorbet, Fresh Strawberries, Gin & Lime Syrup and Vegan Meringues	V.G

### **A Selection of Callestick Farm Ice Cream and Sorbets**

Please ask one of our staff members for today's selection.

#### **Cornish Cheese Platter**

A Westcountry Cheese Platter, Cornish Brie, Cornish Blue and Yarg, served with an Orange and Cinnamon Chutney with Crisp Apple, Celery

V - Vegetarian G.F - Gluten Free V.G - Vegan

Please note, we prepare our food in an environment with allergens and although we take utmost care we can't guarantee that a dish is completely free of any allergen as traces may remain.

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