Nibbles

Marinated olives £3.95

Home-made bread & extra virgin olive oil and balsamic (for 2) £4.50

Home-made bread, extra virgin olive oil and balsamic, marinated olives & hummus (for 2) £9.50

Small Plates

Thai scented butternut squash soup, coconut, home made flat bread £8.50 (vgn)

Miso, peanut & chilli glazed aubergine, puffed wild rice, wakame, coriander £9.95 (vgn, gf)

Cornish scallops, cauliflower & cumin, mango £15.50 (gf)

Chicken Caesar salad, anchovies, pancetta, Parmesan, croutons £12.00

Cornish monkfish ceviche, granny smith apple & pork crackling £12.50 (gf)

Lobster raviolo, leeks, wild garlic & shellfish sauce £14.00

Whipped goats cheese, heritage beetroot, candied walnuts £9.50 (gf)

Main Event

Wild Devon venison loin, wild mushrooms, celeriac, creamed potato, jus £27.95 (gf)

Palmer’s Lamb shoulder, creamed potato, asparagus, fresh mint jus £25.95 (gf)

Pan-fried hake, brandade, mussel chowder, samphire and carrot £25.95 (gf)

Garden pea & black truffle risotto, Parmesan, chive, roast garlic £18.95 (gf, v)

Arundell Grill

Palmer’s chargrilled beef sirloin, salsa verde, rocket salad & chips £26.95

Sourdough battered fish, chips, peas, tartar, pickled egg & curried salt £19.95

6oz Arundell burger, bacon, smoked cheese rarebit, fries & slaw £17.95

Local pork chop, roasted apple, colcannon mash with celeriac & cheddar £23.95 (gf)

Please note that this could take 30 minutes to cook

Broccoli steak with Moroccan salad
Pomegranate, dates, pearl barley & quinoa, flatbread and mint yogurt £19.95 (vgn)

Sides

Chips or Fries £4.50
Add smoked Cheddar 75p

Broccoli & toasted almond £4.50

Fine beans & mustard dressing £4.50

Rocket & Parmesan Salad £4.50

Please speak to a member of our team if you have any allergies or dietary requirements. Service charge is not added to your bill.
"Bread and Butter"
with almond, chocolate, crème anglaise £8.00

Raspberry parfait, white chocolate textures £9.50

Lemon posset, strawberries & meringue £9.50

Sticky Toffee Pudding & clotted cream £8.00

"Chocolate delight"
Brownie, mousse, white chocolate ice cream £9.50

Chilled coconut rice pudding
& rum marinated pineapple £8.50 (vgn, gf)

Ice creams & sorbets £3.00 per scoop

West country cheese selection (v) £12.00
Served with candied walnuts, quince, apple chutney & celery shoots
Sweet Wines

Monbazillac, 2017 - Château Vari, South west France (13% abv)
50ml £6.50
70ml £8.00
500ml £4.00

Maury, 2018 - Domaine Poudreux, Roussillon, France (15% abv)
750ml £120.00

Château Suduiraut 2005 - 1er Cru Classé, Sauternes, Bordeaux
Vin de Constance 2016 - Klein Constantia, Constantia, South Africa

Port

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<th>Port</th>
<th>50ml</th>
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<tr>
<td>Churchill Dry White</td>
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<td>Churchill Reserve</td>
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<td>Churchill Late Vintage</td>
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<td>Churchill Crusted</td>
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<td>Otima 10 year</td>
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<td>Fonseca 1994</td>
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<td>Taylors Vintage 1994</td>
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Loose Leaf Tea Selection - £3.25

Cornish Breakfast Tea
Earl Grey Tea
Mint Tea
Chamomile Tea
Green Tea
Red Berry

Coffee

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<td>Cappuccino</td>
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<td>Latte</td>
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<td>Flat White</td>
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<td>Mocha</td>
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<td>Espresso</td>
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<td>Double Espresso</td>
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<tr>
<td>Hot Chocolate</td>
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Cafetiere & Petit Fours
£3.95 Per Person

DESSERT MENU

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