Nibbles

Olives, lemon, chilli & pimento £4 [gf, vg]

Padron peppers, sea salt £7 [gf, vg]

Starters

Anchor Fried Chicken, lime mayo, house slaw, spiced honey, spring onion £12 [gf]

Ivy Wyke & truffle baked 'rarebit', grilled asparagus, leeks, wild garlic crostini £10 [gf,v]

Spring leek & garlic roasted potato soup, crispy kale, parsley oil, sourdough £10 [vg]

Local mussels, white wine, cream, leeks, garlic, parsley, sourdough {chips with main} £12/£24

Chicken & mozzarella Caesar croquettes, little gem lettuce, Parmesan £11 [gf]

Spring leek & garlic roasted potato soup, crispy kale, parsley oil, sourdough £10 [vg]

Fennel & juniper cured salmon carpaccio, ponzo soy crouton, pickled River Fowey mussels, lemon gel, dill crème fraîche, red vein sorrel £13 [gf]

Lunch *Monday to Sunday: 12 – 4pm*

Crab brioche roll, radish, dill, pickles, chips £17 [d]

Roast ham & Westcombe Cheddar baguette, mustard mayo, leaves, crisps £10.5 {*add chips £2.5*}

Aubergine & squash, beetroot hummus baguette, leaves, crisps £9.5 [vg] {*add chips £2.5*}

Ploughman's: Roasted ham, Westcombe Cheddar, pork pie, pickled onion, apple, sourdough, piccalilli £17

Vegetarian Ploughman's: Westcombe Cheddar, beetroot hummus, pickled onion, winter squash, dressed tomato, apple, sourdough, piccalilli £15 [v]

Kids

Smuggler's cheeseburger, chips & cucumber £10

Fish & chips, cucumber £10 [gf, d]

Tomato pasta £7 [d, vg] {*ask for cheese*}

Luxury Beachside Stay

Ever wondered what it's like to stay in a boutique fisherman's cottage right by the beach (and pub) We can help with that. Ask a manager for details.

Food for Thought

We're delighted to have you with us beachside, why not help us spread the love? A completely optional 50p will be added to your food bill in support of our local foodb ank. If you would prefer it be removed please just ask.

Roast

All roasts are served with greens, cinnamon roasted carrots, garlic roasted potatoes

Treacle cured sirloin of beef, parsnip purée, Yorkshire pudding, red wine gravy £24

Roasted pork belly, apple purée, Yorkshire pudding, red wine gravy £20

Pistachio & tarragon stuffed chicken ballotine, parsnip purée, Yorkshire pudding, red wine gravy £18

Pimento pepper, spinach, roast beetroot & sweet potato Wellington, spiced tomato sauce £18 [gf,vg]

Mains

Battered haddock & chips, pea purée, tartare sauce £21 [gf, d] {*add wally £1*}

Chorizo baked hake fillet, crayfish & king prawns, saffron crushed new potatoes, broccoli & spinach purée, asparagus tips £27 [gf]

Split lentil & chickpea dahl, courgette wrapped vegan feta, carrot bhaji, almonds, pomegranate £18 [gf,vg]

Cheeseburger, Emmental, smoked bacon, lettuce, diced onion, pickles, burger sauce, chips, house slaw £18

Market fish, roasted fennel, samphire, lemon & Lilliput caper butter £POA [gf]

Sides

Pigs in blankets £6

Cauliflower cheese £4 [v]

Chips/cheesy chips £5/£6.5 [gf,v]

Sautéed new potatoes £5 [gf,v]

Tenderstem broccoli, almonds £5 [gf,vg]

Sourdough bread, whipped butter £3 [v]

Sweets

Chocolate brownie, chocolate sauce, vanilla ice cream £9 [gf,v] {*glass of Pedro Ximinez £6*}

Blood orange posset, pistachio crumb, lemon balm £9 [gf,vg] {*Sauternes 125ml £11.5*}

Hazelnut Espresso Martini Sundae, boozy sponge, coffee ice cream, Chantilly, fudge £9 {*dram of Frangellico £4*}

Purbeck ice cream: strawberry, chocolate, vanilla, salted caramel, coffee, mango sorbet £3.5 per scoop

All of our food is prepared in an environment where gluten is present. VAT atcurrent rate. Please ask your server for allergen information.
[gf] – gluten free. [vg] – vegan. [v] - vegetarian. [d] – dairy free.