



BAR BOARDS

HOMEMADE SCOTCH EGG, beetroot ketchup 6.75

CAJUN FRIED WHITEBAIT, lemon mayo 6.75

GRILLED HALLOUMI, chilli jam 6.75

BUFFALO CAULIFLOWER BITES, blue cheese mayonnaise 6.75

FRICKLES: battered pickles, chipotle mayonnaise 6.75

HONEY MUSTARD SAUSAGES, tomato ketchup 6.75

TRIPLE-COOKED CHIPS / SKINNY FRIES 4.5

LOCAL OYSTERS, shallot vinaigrette 2.5 each

SHARING PLATTERS FOR 2

SEAFOOD PLATTER, smoked salmon, local oysters,
cajun whitebait, roll mops, lemon mayonnaise,
daily baked bread 29.5

SHIP'S PLOUGHMAN'S, maple-glazed ham, vintage cheddar,
honey mustard sausages, piccalilli, pickled onions,
daily baked bread 22.5

CHEESE BOARD, chutney, grapes, crackers
Cornish Yarg, Goat's Cheese, French Brie, Cashel Blue,
or Vintage Cheddar
3 cheeses 8.95 | 5 cheeses 12.95

DIRTY FRIES, cheese, BBQ pulled pork, jalapeno 10.5
GRILLED CHORIZO, HALLOUMI SALAD, crushed potatoes,
green herb sauce 17.5

All our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens. Please speak to a staff member for any further menu information.