



### **Nibbles**

Maldon Oysters - 1 or ½ dozen - 3/15  
Cucumber Champagne Vinegar  
Spiced Samphire  
Natural

Bread Shed Focaccia - Confit Garlic Oil - 4.5

Mixed Cornish Olives & Lemon - 4.5

Air-Dried Devon 'Lomo' Pork - 5

### **Starters**

Duck Breast, Roast Beetroot, Hazelnut & Citrus Oil - 9

Japanese Fried Chicken - Spring Onion & Kewpie Mayo - 7

Baked Langoustine - Lemon, Tarragon & Garlic Butter - 12

Monkfish - Roasted Cauliflower & Romesco - 9

Crispy Fried Celeriac - Five Spice Kimchi & Korean Hot Sauce - 7

### **Mains**

Sticky Short Rib of Beef - Buttered Swede Mash, Ale Glazed Shallot, Kale & Beef Jus - 21

Pan-Seared Chicken Breast Salad - Aged Halloumi, Basil Pesto & Mixed Leaf - 17

Grass Fed Sirloin - Roasted Cherry Vine Tomatoes & Fries - 28

Market Fish - (See Board for Details)

St. Austell Mussels - Dry Sherry, Saffron & Tomato Sauce. Bread Shed Focaccia - 18

Rigatoni Al Forno - Red Pepper Ragu, Aged Parmesan Crumb & Side Salad - 17

Please speak to a staff member if you have any food allergies,  
intolerances or dietary requirements





## MENU

### Sides

Rustic Rosti 'Fries' Parmesan & Truffle Oil - 5

Skinny Fries - 4

Peppercorn Sauce - 3.5

House Beef Jus - 3.5

### Desserts

Chocolate Cremeaux - Cherry Gel, Hazelnut & Coffee Chantilly - 8

Spiced Pear Crumble - Clotted Cream Ice Cream - 7

Affogato - Choice of Liquor, Espresso & Clotted Cream Ice Cream - 7

Guest Cheese - House Chutney, Grapes, Celery & Artisanal Biscuits  
(See Board)

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## MENU

### LUNCH MENU

#### Nibbles

Maldon Oysters - 1 or ½ dozen - 3/15  
Cucumber Champagne Vinegar  
Spiced Samphire  
Natural

Bread Shed Focaccia - Confit Garlic Oil - 4.5

Mixed Cornish Olives & Lemon - 4.5

Air-Dried Devon 'Lomo' Pork - 5

#### Small Plates

Duck Breast, Roast Beetroot, Hazelnut & Citrus Oil - 9

Japanese Fried Chicken - Spring Onion & Kewpie Mayo - 7

Fried Halloumi - Labneh, Spiced Red Cabbage & Pomegranate Molasses - 7

St. Austell Mussels - Dry Sherry, Saffron, Tomato & Toasted Focaccia - 9

Baked Langoustine - Lemon, Tarragon & Garlic Butter - 12

Monkfish - Roasted Cauliflower & Romesco - 9

Crispy Fried Celeriac - Five Spice Kimchi & Korean Hot Sauce - 7

Rigatoni al Forno - Red Pepper Ragu, Aged Parmesan Crumb - 11

Market Fish - Potato Rosti, Grilled Gem, Seaweed Aioli  
(market fish & specials please see board)

#### Desserts

Chocolate Cremeaux - Cherry Gel, Hazelnut & Coffee Chantilly - 8

Spiced Pear Crumble - Clotted Cream Ice Cream - 7

Affogato - Choice of Liquor, Espresso & Clotted Cream Ice Cream - 7

Guest Cheese - House Chutney, Grapes, Celery & Artisanal Biscuits  
(see specials board)

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intolerances or dietary requirements**

