



DINNER MENU

Appetisers / Little Tiffin

- Cornish Scallops**, bacon, spring onion mash, beef dripping 12.50
Norwegian King Prawn Cocktail, malted bread & welsh butter 8.75
Stuffed Clams, Cornish Palourdes with garlic and breadcrumbs 10.75
Oven Roasted Heirloom Tomatoes, toasted brioche, fresh pesto & egg (v) 7.50
Jerusalem Artichoke Soup, truffle oil (v) 6.95
Sunflower Seed Crusted Port Isaac Red Gurnard, buttered peas 8.00
Frito Misto, paprika mayo 8.50

Mains

- Nova Scotia Tuna Steak**, salsa verde, 'moondried' tomatoes, rosemary/sea salt potatoes 18.00
River Fal Mussels Marinere, 1/2kg in white wine, garlic, cream, Belgian frites 16.00
Tiffin Winter Fish Stew, mixed white fish, potato, sea herbs 17.50
Classic Spaghetti Vongole, fresh pasta, clams, garlic, chilli, wine, focaccia 16.50
Bristol Ale Battered Cod (middle cut), Maris Piper chunky chips, mushy peas 15.50
Cauliflower Steak, grilled cabbage, barley, goats cheese, orange, olive oil (v) 16.00
Mixed Grilled Fish, saffron & garlic, herby boiled potatoes, buttered spinach 18.50
Dayboat Catch - fresh from Cornwall or Devon, served chef's way £ market price 22

Sides All at 3.50

Mashed Potato / Buttered Spinach / Lemon Courgette Ribbons / Chunky Chips / Frites

Naughty Corner

Tiffin favourites:

- Chocolate Brownie, Lovingtons Ice Cream 6.00
Tiffin Sticky Ginger & Carrot Cake, boozy oranges, clotted cream (wheat & dairy free) 6.00
Lovingtons Ice Cream mini tubs – the perfect mini - dessert 2.95

From our Parisienne Patisserie, see the board for our mouth-watering Seasonal Desserts

Fresh Filter Coffee, Tea and Infusions 2.60

Liqueurs – Baileys, Tia Maria, Drambuie, Armagnac / Cognac, Disaronno *from* 4.20

V – suitable for vegetarians. Many of our dishes are wheat free – please check as not all our ingredients are listed. Our team are happy to provide allergen information and alternatives on request. Service is at your discretion for tables less than 7, 10% added for 7 or more. All tips go to your servers.