

# Small plates

## Sample Menu

### Served Friday and Saturday 12-3pm

Focaccia and sourdough (v)	3.5
Mixed marinated olives, focaccia and sourdough (v)	4.5
Smashed white beans, roasted garlic, citrus oil, sourdough (v)	4.5
Panko & herb lamb breast, salsa verde	7
Fritto misto, lemon thyme aioli, rocket (v)	6
add squid & prawns	7.5
Beer battered Cornish catch, tartare sauce, pea and mint puree	7
Ham hock terrine, piccalilli, sourdough	6
Devon oke and red onion croquettes, onion seed and tomato ketchup (v)	6
Heritage tomato and pickled shallot (v)	4.5
Lemon and rapeseed dressed leaves (v)	3.5
Cornish mussel & saffron chowder, rosemary focaccia	7.5
Finocchiona, serrano, focaccia, balsamic oil	8
Dry-Aged 8oz Rump Steak, accompaniments	22

Desserts available, please ask

**Please inform your server of any dietary requirements**

A discretionary 10% service charge will be added to any table of 5 and over