

The Old School Restaurant

From 6pm every night

Please see the specials board in the bar for today's specials

Starters

Crab bisque with a harissa crouton £

Thai infused mussels with ginger, lime leaves, lemongrass and fresh coriander
Starter £/ Main

Pan fried scallops served on crispy pancetta & wild rocket, with a fresh citrus & tomato salsa £

Warm Barbary duck served on a fig & pine nut salad with Balsamica £

Halloumi skewer with courgette peppers, tomato and red onion with basil pesto £

Pan fried tiger prawns cooked in garlic and chilli with micro watercress and a rock salt & lime dressing
Starter £/ Main £

Mains

Fish goujons in crispy beer batter with homemade tartar sauce and chips £

Old School fish pie with a creamy white wine & parsley sauce topped with mash and Cornish Old Smokey cheddar with a salad garnish £

Whole plaice stuffed with crab, parsley and roasted lemon £

Roasted field mushroom with salsa rossa and fresh herbs topped with breadcrumbs and Cornish brie (v)
£

8oz Rump steak, griddled tomato, field mushroom, chips and homemade onion rings £

Pan fried Sea bass with a herb crust, with seasoned crushed potatoes and marinated crayfish tails drizzled with salsa verde £

Tenderloin of pork wrapped in Parma ham served with wholegrain mustard sauce, topped with a parmesan rosti £

Old School Seafood & Shellfish Special and fresh Lobster are available to pre-order
Please give 24 hours notice.

Side Orders

Chips	£2.50	Dressed salad	£3.50	Crusty bread	£1.50
Cheesy Chips	£3.50	New potatoes	£2.50	Garlic bread	£2.50
Olives	£3.50	Seasonal Veg	£2.75	Peppercorn sauce	£

All our food is cooked fresh to order and locally sourced where possible

Please be advised that gratuities are discretionary except for tables of 8 or more where there is a 10% service charge.
All gratuities go directly to staff

02x12

Head Chef: Jake Pattenden

Some dishes may not be suitable for those with nut allergies. We accept all major credit/debit cards except Amex. We are unable to accept cheques