



À LA CARTE MENU

Aperitifs

TWP gin & tonic – blood orange – sage – mint – fever tree tonic **£7**

Seasonal fizz – Prosecco, pink gin, strawberries, basil **£8**

Small plates

Sourdough bread loaf, olive oil, balsamic, TWP butter, green olives **£6**

Crispy whitebait, spicy mayo, lemon **£6**

Cured meats, semi dried tomatoes, hummus, grissini **£6**

Starters

Pig @ the post – piggy nibbles, cider shot, apple & rosemary sauce **£10**

Gin cured salmon, yuzo, lotus root, celeriac remoulade, caviar **£9.5**

English tomatoes, bocconcini, basil, balsamic pearls,
sweet pickled red onions, pumpkin seeds **£8.5**

Hand dived scallops, sweetcorn veloute, charred sweetcorn, chicken boudin, chorizo **£13**

Mains

Lamb cutlets, lamb scrumpet, confit tomato, baba ganoush, sweetheart cabbage,
lamb fat roasties, basil pesto **£24**

Celebration of beef – beef fillet, burnt ends, beef shin potato cake, beef cheek, carrots **£30**

Risotto primevera, courgette tempura, Feta, smoked paprika oil **£16.5**

Seabass, cockles, peas, gems, samphire, Cornish new potatoes, chervil **£22**

T-bone steak, king oyster mushroom, chunky chips, black garlic ketchup **£27**

Roasted Coley, tandoori roasted cauliflower, dhal, golden raisins, coriander **£20**

Sides

Cornish sea salted chunky chips, black garlic ketchup **£4**

Cornish new potatoes, chervil, crispy onions **£4**

Summer green vegetables, basil pesto **£4**

Allergens & dietary requirements- please inform a member of the team if you have any requirements.
Please be aware that all 14 allergens are used within the kitchen, whilst we cannot fully guarantee zero cross
contamination we will do our utmost to avoid it.

