

~~INDIDOG~~

EATERY ON THE HARBOUR

DINNER

6 - 9

STARTERS

St Ives Smoke House Mackerel pate, beetroot salad, sourdough 6.95

Tender strips of chicken deep fried in buttermilk crumb, served with chipotle mayo (gf) 6.75

Local scallops in their shell, garlic & herb butter (gf) 9.25

Beet falafel, jalapeño yogurt, Soul Farm leaves tahini dressing (ve, df, gf) 6.75

MAINS

Primrose herd pork fillet saltimbocca, Cornish cider braised fennel, olive oil jus (gf) 17.25

Chargrilled local lamb rump, roasted chicory, summer salsa Rossa (gf) 18.50

Chick pea, apricot & vegetable tagine, minted cous cous (gf) 14.95

Cornish day boat flat fish, confit garlic & sorrel butter (gf) 18.50

SIDES

Jersey royals, garlic & lemon (gf, ve, df) 2.95

Fries, garlic aioli (gf, vg, df) 3.95

Spring greens, salsa verde (gf, ve, df) 2.95

Soul Farm leaves, pickled vegetables (gf, ve, df) 2.95

DESSERT

Chocolate brownie & vanilla icecream (gf, vg) 6.25

Cornish Mess, Cornish strawberries & Rodda's Cornish clotted cream (vg) 6.95

Chick pea meringue, Cornish strawberries, vegan yoghurt, fresh mint (ve) 6.95

Sticky toffee pudding, toffee sauce, Rodda's Cornish clotted cream 6.25

