

~~INDIDOG~~

EATERY ON THE HARBOUR

DINNER

6 - 9

STARTERS

St Ives Smoke House Mackerel pate, beetroot salad, olive oil croutes 6.95

Wild mushroom and white bean soup. truffle oil (gf), (ve) 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 braised Hispi, olive oil jus (gf) 17.25

Honey and ginger glazed duck breast, braised red cabbage, sour cherry jus. parsnip crisps (gf) 22.50

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

Cornish day boat flat fish, lemon & parsley beurre noisette (gf) 22.50

SIDES

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

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

Rainbow carrots, star anise, orange (gf, ve, df) 2.95

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

DESSERT

Chocolate brownie & vanilla icecream (gf, vg) 6.25

Vanilla pannacotta, homemade fudge, toffee sauce, popcorn 7.25

Chick pea meringue, Cornish blackforest preserve, vegan yoghurt (ve) 6.95

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



@indidogeatery

www.indidogeatery.com

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(vg) Vegetarian, (ve) Vegan, (gf) Gluten Free, (df) Dairy free

Allergens: Please note we are not an allergy free kitchen or bar. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely allergen free. Our customers are encouraged to their own satisfaction, to consider this information in light of their individual requirements & needs and to discuss the details or your allergy with your server if they require further information.