

25 Mile Menu

Half Term Harvest

We have added a £1 voluntary donation to your bill to help raise vital funds for a local charity we feel very strongly about – The Wave Project. A charity championing inclusion and improving children’s mental health and wellbeing through our favourite local sport, surfing! We will transfer all donations periodically to The Wave Project via BACS payment, without applying a processing charge. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish. Registered Charity No. 1163421

Piggy Bits

Crackling & Apple Sauce

6.5

P.K.G Padron Peppers & Smoked Salt

6

Carlin Pea Hummus & Croutons

6

To Start

Kitchen Garden, Caught or Cured

Crown Prince Pumpkin Soup

Parsley Pesto 9.5

Garden Beetroot Salad

Goats Curd, Wild Rocket & Balsamic 13

Grilled Mevagissey Mackerel

Preserved Chilli Dressing 14.5

Probus Pork Terrine

Pickled Walnut & Garden Leaves 15

Today’s Harvest Salad

Old Winchester 9.5

To Follow

From Local Farmers, Fishing Boats & Foragers

Slow Cooked Pork Shoulder

Creamed Polenta & Chestnuts 28.5

‘Ajax’ Hake

Smoked Bacon & Potato Chowder 28.5

Whole Newlyn Plaice

Rainbow Chard & Caper Brown Butter 30

Zermatt Leek Risotto

Blue Moon & Garden Herbs 24

Scott Martin’s Pigeon Breast

Heritage Beetroot & Preserved Black Currants 27.5

Garden Sides

Tobacco Onions

6.5

Buttered Garden Greens

6

Flowerpot of Chips

6.5

Garden Salad

5



Our kitchen is always full of fresh, seasonal ingredients being prepped and cooked, so we can't guarantee any dish is completely allergen free. We'll always check in, but please do let us know if there's anything we should be aware of. For allergen or calorie information, just ask us or scan the QR code. We add a discretionary 12.5% service charge to your bill. If something wasn't quite right, don't pay it - but do tell us so we can make it better next time.