



*Evening*  
M E N U

---

*Starters*

---

Soup of the day (v) | £7

Breaded whitebait with garlic mayonnaise | £9

Lemon and coriander falafel, mixed salad and Tahini dressing (v) | £8

Chicken satay skewers topped with spring onion and coriander | £9

Mushroom arancini with arrabbiata sauce | £9

Crevettes in garlic ginger & chilli with focaccia bread | £9

---

*Mains*

---

Butternut squash, chickpea & spinach tagine with Mediterranean cous cous and pomegranate (ve) | £16.50

Lentil Dahl with tempura cauliflower, mixed chutneys and flat bread (v) | £16.50

8oz Philip Warren rump steak with garlic butter, slow roasted tomatoes, flat field mushroom, watercress with pickled red onion salad & fries (gf) | £25

The Point Fish & Chips - Flaky white fish, crispy house batter, mushy peas and tartar sauce (gfa) | £17

6oz Philip Warren burger, crispy lettuce, sliced tomato, red onion, gherkin, Davidstow cheese, tomato relish, mayonnaise, celeriac & apple slaw served with fries | £17

Philip Warren 'Old Cornish' sausage, mashed potato, onion & stout gravy and tender stem broccoli | £17  
'Catch of the Day' - please see our specials board

---

*Desserts*

---

Award winning sticky toffee pudding, butterscotch sauce, clotted cream | £8  
(50p donation to the RNLI included)

Thunder & lightning sundae, honeycomb, meringue, butterscotch sauce, vanilla ice cream | £9

Cornish cheeseboard - Helford blue, Cornish yarg, Cornish brie with apple chutney, crackers, quince jelly, celery, apples, grapes | £10.50

Warm chocolate brownie, chocolate sauce, hazelnuts and ice cream | £9

Ice creams and sorbet available | £2.50 per scoop

**Please also ask to see our seasonal specials board**

If you have a food allergy, intolerance, or coeliac disease – Please speak to your server about the ingredients in your food and drink before you order.

Note that these ingredients may still be used in our kitchen in other dishes.

(v) = Vegetarian | (ve) = Vegan | (gf) = Gluten Free | (gfa) = Gluten Free Available