

DINNER

BITES

Courgette & pea fritters, salsa verde 10

Scilly Chilli spicy chicken wings, spring onion 10

Haddock croquettes, bloody mary mayo 11

SMALL PLATES

Smoked mackerel pâté, horseradish crème fraîche, dressed leaves, sourdough toast 14

New Inn prawn cocktail, cos lettuce, tomato salsa, Marie Rose 16

Crispy duck terrine, balsamic onion puree, dressed bitter leaf & stone fruit salad 15

Beetroot & cumin hummus, roasted vegetables, curry oil, kale, toasted seeds, sourdough crisp (v/vo) 13

House seasonal soup, Hobbs House sourdough & salted butter (v/vo) 13

LARGE PLATES

Cornish cider battered fish & chips, crushed peas, homemade tartare sauce, curry sauce 24

Market fish, potato rosti, buttered greens, seaweed velouté POA

Tresco Farm beef burger, smoked bacon, cheddar, beef fat onions, tomato, pickles, burger sauce, lettuce, fries 24

New Inn crab chowder, pan roasted fish, crab cake, charred corn, chilli oil croutons 30

Roasted red pepper, Tresco Farm courgette & orzo fricassee, sun-dried tomato pesto, rocket, broad bean & preserved lemon salad, crispy capers (v/vo) 24

Southern fried Hen of the Woods mushroom burger, pickled red cabbage, Scilly Chilli mayo, fries (v/vo) 24

8oz sirloin steak, chips, vine cherry tomatoes, roasted field mushroom, peppercorn sauce, rocket & parmesan salad 35

SALADS

Quinoa Salad, roasted heritage carrots, pickled carrot, whipped feta, dukkah, harissa dressing (v/vo) 16/22

Chargrilled chicken Caesar salad, cos lettuce, croutons, anchovies, parmesan, bacon crumb 19/24

SIDES

Cornish new potatoes, caper & lemon dressing (v/vo) 7

Crispy fries, rosemary & garlic sea salt (v/vo) 6

Buttered seasonal greens, chilli basil butter (v/vo) 7

Mixed leaves, house dressing (v/vo) 7

Hobbs House sourdough, salted butter (v/vo) 6