

a la carte

2 courses £25  
3 courses £30

## STARTER

### King scallops

potato terrine, aioli, black pudding, gem, peas

### Smoked mackerel mousse

beetroot gel, horseradish, dill, toasted sourdough

### Korean boneless chicken wings

sweet and sour glaze, spring onions, shallot, ginger

### Confit shallot tart fine (V)

heritage beetroot, blue cheese, pickled apple, walnut crumb

### Sourdough antipasti

tomato hummus, feta, Parma ham, toasted seeds

## MAIN COURSE

### Hake Katsu

ginger curry, saag aloo fritters, grilled naan

### Pan roasted skate wing

chorizo and caper butter, potato puree, samphire

### Lamb Rump

tagine spiced chick peas, lamb neck potato doughnut, baby courgettes, garlic yogurt, aubergine crisps, salsa verde

### Slow braised sticky Ox cheek

all butter mash, roasted carrots and parsnips, beer jus

### Autumn grill (V)

potato doughnuts, spiced chickpeas, carrots, spinach, parsnips, tempura courgettes, chimichurri

## SIDES £4

Skin on fries

Bread and oil

All butter mash

Petit pois a'la fraicaise

## DESSERT

Warm chocolate brownie, crème anglaise

Lemon creme brulee, shortbread, winter berry compote

Sticky toffee pudding, butterscotch sauce, winter clotted cream

Local cheese board, crackers, onion jam, grapes, apple

Please ask a server for information regarding allergies, vegan and gluten free options.  
We will always accommodate where possible.

Joe Simmonds @ Starboard

# Drinks

## WINE BY THE GLASS

	125ml	250ml	Btl
Chardonnay, France	£5.5	£7.5	£20
Pinot Grigio, Italy	£6	£8	£22
Sauvignon Blanc, SA	£6	£8	£22
Shiraz, SA	£5.5	£7.5	£20
Malbec, Argentina	£6	£8	£22
Merlot, Chile	£6	£8	£22
Pinot Blush, Italy	£6	£8	£22
Prosecco, Italy	£8		£25

## WINE BY THE BOTTLE

Nieto 'Don Nicanor' Malbec, Argentina	£32
Genetie Macon 'Les Piliers' France	£32
Estandon Rose, Provence, France	£32
Lyme Bay Sparkling Brut, Devon	£45

## BEER & CIDER

Coors abv 4.2%	£4.75
Offshore Pilsner abv 4.8%	£5.5
Atlantic Pale Ale abv 4.2%	£5
Staropramen abv 5%	£5
Cold River Cider abv 4.5%	£5
Sol 330ml abv 4.5 %	£4
Jubel (GF) 330ml abv 4%	£4.5
Peroni (GF) 330ml abv 5.1%	£4
Doombar 500ml abv 4.3%	£4.5
Rekordalig Cider abv 4% Pear or Strawberry & Lime	£5.25

Please ask your server for our selection of non alcoholic beers, ciders & spirits

## GIN & RUM

All served w/ your choice of  
Fevertree tonic, slimline or elderflower

All £3.5 per 25ml add your mixer for  
£1.90 (Coke, Diet Coke, Lemonade)

Tarquins Classic Dry abv 42%
Tarquins Raspberry & Rhubarb abv 38%
Tarquins Blackberry & Honey abv 38%
Tarquins Blood Orange abv 38%
Tarquins Strawberry & Lime abv 38%
Tarquins Elderflower abv 38%
Bude Gin abv 40%
25 ml £5.5    50ml £9

Twin Fin Golden Spiced abv 38%
Twin Fin Coconut & Lychee abv 38 %
Twin Fin Pineapple & Grapefruit abv 38%
DMF White or Spiced abv 37.5%
Morvenna White or Spiced abv 40%
Kalkar Coffee Rum abv 25%

Please ask your server about our guest or house spirits

## COFFEE

Latte	£2.95
Cappuccino	£2.95
Flat White	£2.95
Americano	£2.75
Mocha	£3.75
Espresso	£2.25

## SOFT DRINKS

Coke, Diet Coke, Dr Pepper	£2
Lemonade	£2
San Pellegrino Orange/Lemon	£2.5
Elderflower Presse	£2.85
Ginger Beer	£2.85
Raspberry Lemonade	£2.85