



NIBBLES

**BAKER TOM'S
ROSEMARY & SEA SALT
FOCACCIA 4.0**

Olive oil, balsamic vinegar. *vg, gf*

OLIVES 3.5 *vg, gf*

CHORIZO BITES 5.0 *gf*

PADRÓN PEPPERS 4.0

Cornish sea salt. *vg, gf*

**BEER-PICKLED
COCKLES 4.0** *gf*

STARTERS

SEASONAL SOUP 6.5

Bloomer wedge and Cornish butter.
v, vg option, gf option

**LOCALLY SOURCED
STEAMED MUSSELS 8.0**

Rattler cider, leek & cream sauce
and bloomer wedge. *gf option*

**SHEPHERD'S PIE
CROQUETTE 7.0**

Brown sauce mayonnaise. *gf option*

**HAND-PICKED
CRAB REMICK 9.0**

Warm white and brown crab,
tarragon & mayo, toasted rosemary
& sea salt focaccia. *gf option*

**PINEAPPLE-CUT
CALAMARI 7.5**

Sweet chilli & coriander mayo
and lemon.

**WHIPPED GOAT'S CHEESE
& BEETROOT 7.0**

Goat's cheese bonbon,
marinated winter beets, pistachio
crumb and crostini. *v, gf option*

**CHESTNUT MUSHROOM
& WALNUT PÂTÉ 6.5**

Caramelised red onion chutney,
herb & walnut crumb and toasted
rosemary & sea salt focaccia.
vg, gf option

pub CLASSICS

**6OZ HAND-PRESSED
BURGER 14.0**

In a glazed bun with our own
burger sauce, smoked streaky bacon,
Monterey Jack cheese, pickled red
onion, gem lettuce, chorizo & sweet
chilli jam and fries. *gf option*

**WEST COUNTRY
10OZ RUMP STEAK 18.0**

Garlic & chive butter, Cornish
sea salt & thyme slow-roasted
plum tomato, portobello
mushroom and chips. *gf*
Add Shell-On Black Tiger Prawns
in Garlic & Chive Butter +4.0 *gf*
Add Peppercorn Sauce +3.0 *gf*

STEAK & GEM ALE PIE 13.5

Mashed potato, tenderstem broccoli,
and caramelised red onion gravy.

SCAMPI & CHIPS 12.5

Peas, tartare sauce and lemon.

COD & CHIPS 13.75

Atlantic cod in a St Austell Ale
& seaweed batter with garden
or mushy peas, tartare sauce
and lemon. *vg option, gf*

**Add Chip Shop
Curry Sauce +2.0** *v*

For our vegan diners...

Instead of cod, we coat banana
blossom in a St Austell Ale
& seaweed batter with garden or
mushy peas, vegan tartare sauce
and lemon. *vg, gf* **12.75**

*20p from every portion of
Cod & Chips sold is donated to
the St Austell Brewery Charitable
Trust, supporting charities,
good causes and individuals in
need across the South West.*

SHARERS

SEAFOOD SHARER 32.0

Crab remick, mussels in Rattler cider,
leek & cream sauce, smoked mackerel,
pineapple-cut calamari, shell-on tiger
prawns, cod goujons, rosemary & sea
salt focaccia, bloomer wedge, fries,
apple & celeriac remoulade, coriander
& sweet chilli mayo dip, and lemon.

**For £50, enhance this tasty
seafood experience with our fruity
Marlborough region Sauvignon Blanc**

BAKED CAMEMBERT 15.0

Studded with garlic & rosemary, with
spiced tomato chutney, mushroom &
walnut pâté, caramelised red onion
chutney, rosemary & sea salt focaccia
and malthouse bloomer. *v, gf option*

**For £33, complete this delicious
sharer with a warming bottle of
La Borie Cabernet Sauvignon**

MAINS

MARKET FISH 16.5

Please ask for today's catch.

**LOCALLY SOURCED
STEAMED MUSSELS 16.0**

Rattler cider, leek & cream sauce,
bloomer wedge and fries. *gf option*

**SOUTH INDIAN
VEGETABLE CURRY 12.0**

Tear drop naan bread, mini
poppadoms, raita, toasted flaked
almonds and basmati rice. *vg*
Add Chicken or Prawns +3.0

**MEDITERRANEAN
CHICKEN 13.0**

Basil pesto, sun-dried tomatoes,
buffalo mozzarella, potato cake
and dressed salad. *gf*

**CAULIFLOWER, CHARD
& LEEK RAVIOLI 11.0**

Basil pesto and toasted
pine nut crumb. *vg*

**FEATHER BLADE
OF BEEF 15.0**

Horseradish mashed potato,
carrots, tenderstem broccoli,
parsnip crisps and caramelised
onion gravy. *gf*



FOR THE CHILDREN

We have a children's menu available
for the little ones. *Please ask your server.*

SIDES

FRIES OR CHIPS 3.5 *vg, gf*

CHEESY CHIPS 4.5 *v, gf*

GARLIC CIABATTA 3.5 *v*

**GARLIC CIABATTA
& CHEESE 4.5** *v*

**MASHED POTATO
3.0** *vg, gf*

**TENDERSTEM
BROCCOLI & TOASTED
ALMONDS 3.0** *vg, gf*

**ROASTED
WINTER VEG 4.0** *vg, gf*

**GEM LETTUCE
WEDGE 3.0** *v, gf option*

Blue cheese sauce and
crispy onion.

**APPLE & CELERIAC
REMOULADE
3.5** *v, gf*

DESSERTS

**WARM TRIPLE
CHOCOLATE BROWNIE 6.0**

Berries, clotted cream, meringue. *v, gf*

STICKY TOFFEE PUDDING 6.5

Salted caramel ice cream. *v*

**ROSEMARY & BUTTERMILK
PANNA COTTA 6.5**

Cornish faring and winter berries.
gf option

**LEMON CURD
BRÛLÉE TART 6.5**

Winter berries, clotted cream
and meringue. *v, gf*

COCONUT RICE PUDDING 6.0

Cointreau marmalade and
sweet dukkah. *vg, gf*

**CORNISH ICE CREAM &
SORBET 2.0 PER SCOOP**

Vanilla, chocolate, strawberry, salted
caramel, vegan raspberry ripple or
passion fruit sorbet. *v, vg option, gf*



**WEST COUNTRY
CHEESEBOARD 9.5**

Selection of three West Country
cheeses served with crackers,
spiced tomato chutney, grapes
and celery. Please ask
your server for details.

DESSERT WINE

A perfect pairing for something sweet. *Please ask for details.*

GUESTS WITH ALLERGIES

Our allergen information is available
on request. Please let your server know
about any allergy or intolerance you
may have. We take steps to minimise
the risk of cross-contamination when
preparing your food, however we do
not have specific allergen-free zones
in our kitchens. Therefore it is not
possible for us to guarantee separation
of all allergens. *v - vegetarian,
vg - vegan, gf - gluten free ingredients*

SUPPORTING LOCAL SUPPLIERS

We take pride in the provenance of
our ingredients, sourcing local South
West produce from: *Etherington
Meat Co. · SeJ Fisheries · Baker Tom's
Bread · Tilley's Gluten Free Bakery &
Chocolate House · Treleavens Luxury
Cornish Ice Cream · Cornish Coffee*

hot DRINKS

**ESPRESSO
2.45**

**DOUBLE
ESPRESSO
2.95**

**MACCHIATO
2.20**

**AMERICANO
2.60**

**CAPPUCCINO
3.00**

**LATTE
3.00**

**FLAT WHITE
3.25**

**MOCHA
3.15**

**ICE COFFEE
2.45**

**HOT CHOCOLATE
3.35**

**DELUXE
HOT CHOCOLATE
3.75**

**HERBAL/FRUIT
INFUSION
3.05**

**POT OF TEA
2.45**

