

STARTERS

OLIVES 3.5 *vg*

BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA 4.0

Olive oil, balsamic vinegar. *vg*

SEASONAL SOUP 6.5

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

LOCALLY SOURCED STEAMED MUSSELS 8.0

Rattler cider, leek & cream sauce and bloomer wedge.

HAND-PICKED CRAB REMICK 9.0

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

PINEAPPLE-CUT CALAMARI 7.5

Sweet chilli & coriander mayo and lemon.

TO SHARE

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

SIDES

FRIES OR CHIPS 3.5 *vg*

CHEESY CHIPS 4.5 *v*

GARLIC CIABATTA 3.5 *v*

GARLIC CIABATTA & CHEESE 4.5 *v*

TENDERSTEM BROCCOLI & TOASTED ALMONDS 3.0 *vg*

FESTIVE MENU

12-3pm & 6-8:30pm every day.

TWO COURSES 18.95PP
THREE COURSES 21.95PP

Christmas Cocktails

'Tis the season to be jolly, so celebrate with us and our limited edition Christmas Cocktails...

See separate menu for details.



MAINS

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.

LENTIL BURGER 8.5

In a vegan glazed bun with salsa, pickled red onion, baby gem lettuce and fries. *vg*

COD & CHIPS 13.75

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

Add Chip Shop Curry Sauce +2.0 *v*

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.

*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 12.75***

MARKET FISH 16.5

Please ask for today's catch.

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

CAULIFLOWER, CHARD & LEEK RAVIOLI 11.0

Basil pesto and toasted pine nut crumb. *vg*

WEST COUNTRY 10OZ RUMP STEAK 18.0

Garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomato, portobello mushroom and chips.

Add Shell-On Black Tiger Prawns in Garlic & Chive Butter +4.0

Add Peppercorn Sauce +3.0

DESSERTS

WEST COUNTRY CHEESEBOARD 9.5

Selection of three West Country cheeses served with crackers, chutney, grapes and celery.

STICKY TOFFEE PUDDING 6.5

Salted caramel ice cream. *v*

ROSEMARY & BUTTERMILK PANNA COTTA 6.5

Cornish faring and winter berries.

CORNISH ICE CREAM & SORBET 2.0 PER SCOOP

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

v - vegetarian, vg - vegan. 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.