



Cutty Sark Restaurant & Bar

Evening Menu

STARTERS

Soup Of The Day - with fresh bread £5.95 or garlic bread £6.95 (v)

House Salad – mixed leaves, lentils, nuts, olives, sundried tomatoes and cucumber in a honey and mustard dressing £5.95 (v)

Add your choice of topping - Goats Cheese £1.50 • Halloumi £1.50 • Chicken & Bacon £2.50

Potted Pate – with warmed ciabatta bread and chutney £5.95

Homemade Crab & Prawn Bites - with a sweet chilli sauce and mixed leaves £6.95

Pan Fried Smoked Mackerel - on a bed of mixed leaves and balsamic dressing £6.95

Garlic Prawns - with side salad and toasted ciabatta £6.95

Baked Cornish Brie - Rodda's 'Miss Wenna' brie with warmed ciabatta bread and onion marmalade £7.95 (v)

Seared Scallops - pan seared scallops with chorizo, micro herbs and balsamic dressing £8.95

MAINS

Meat Dishes

The Cutty Burger - Higher Trenowin Farm 6oz beef burger in a lightly toasted brioche bun with cheddar cheese and bacon. With a homemade tomato relish, salad garnish and chips £10.95

Roasted Half Chicken - with chips, seasonal vegetables and gravy £11.95

Corn-Fed Chicken Breast - grilled corn-fed chicken served with a five bean chorizo stew cooked in a Tuscan tomato sauce £12.95

Slow Roasted Belly Pork - with honey roasted root vegetables £12.95

8oz Sirloin Steak - with Portobello mushrooms, chips and cherry tomatoes £17.95
(add a sauce of peppercorn, blue cheese or Dianne for £1.50)

Fish Dishes

Breaded Whole Tail Scampi - with chips and side salad £9.95

Cutty Fish Stew – a medley of local fish in a fragrant herbed tomato and fish broth. Served with warmed ciabatta bread £11.95

Lemon Sole Fillets - locally sourced sole served with seasonal vegetables and buttered new potatoes £12.95

Vegetarian Dishes

Ravioli - spinach and ricotta ravioli in a pesto sauce with fresh Gran Moravia £9.95

Wild Mushroom Risotto – Arborio & wild rice cooked in vegetable stock with a medley of wild mushrooms £9.95 (vegan)

Halloumi Burger - with chips, onion rings and spicy tomato relish £9.95

Walnut, Apple & Beetroot Risotto – warmed crushed walnuts, roasted apple and beetroot, bound in Arborio & wild rice £10.95 (vegan)

Homemade Nut Rissoles – with a duo of piccalilli and caramelized fig chutney and a bowl of house salad £9.95 (vegan)

Summer Vegetable Stir Fry – served with a medley of black and red rice and roast garlic jam £10.95 (vegan)

Cashew Nut, Chickpea & Mushrooms – in a lightly spiced coconut and mango sauce and served with rice £10.95 (vegan)

Falafels – served with hirata bread and mixed leaves, in a mint and sesame dressing with pearl cous cous, olives and sundried tomatoes £11.95 (vegan)

SIDES

Side salad £3.00 • Roasted Root Vegetables £3.00 • Seasonal Vegetables £3.00
Garlic Ciabatta Bread - £3.00 / with melted Cheddar cheese £4.00
Chips £2.50 • Cheesy Chips £3.50 • New Potatoes £2.50 • Savoury Diced Potatoes £2.50

All our evening menu dishes (with the exception of ravioli and scampi) are made using gluten free ingredients. Where bread is served with a dish, a gluten free alternative will be offered. Please tell your server if you require a gluten free option.

Please also see our evening specials menu

SWEETS

HOMEMADE DESSERTS £5.95

Crème Brûlée

Lemon & Lime Cheesecake

Chocolate Brownie

with Roskilly's vanilla ice cream or Cornish clotted cream (contains nuts)

Fruit Sorbet Mix

a selection of our homemade sorbets (flavours vary)

ROSKILLY'S CORNISH ICE CREAM

1 scoop £1.90 • 2 scoops £3.30 • 3 scoops £4.20

Clotted Cream Vanilla • White Chocolate

Raspberry Ripple • Cornish Golden Fudge

Rum & Raisin • Caramel Crunch

Malty Mystery • After Eight

why not add a dollop of Rodda's Cornish Clotted cream for an extra £1.00

*Our kitchen uses allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers.
All dishes on this menu are subject to ingredients availability.*