



Lunch Menu

Nibbles

Selection of Olives £3.50 *VG F*

Soda Bread, Hummus, Olive Oil & Balsamic, Dukkah £4.95 *VG F**

Sharing Platter for Two: Selection of olives, soda bread, hummus, olive oil & balsamic, dukkah, selection of charcuterie £15.95 *GF**

Smaller Plates

Soup of the day, crusty local bread £5.00 *GF**

Seafood Chowder, crusty local bread £7.95 *GF**

Baked Goats Cheese en Croute, parma ham, caramelised figs, mixed leaves £7.95

Cornish Crab Cakes, with sweet chilli sauce and mixed leaves £ 7.95

Larger Plates

Cornish Ham, free-range eggs, skin on fries £9.95 *GF**

Pumpkin & Feta Tortelli, red pesto sauce, cherry tomatoes, pumpkin seeds, feta, peas, mixed leaves £10.95 *V*

Butternut, Beetroot & Feta Cake, falafel, riata, mixed leaves £10.95 *V*

Cutty Burger, Higher Trenowin Farm 6oz beef burger, lightly toasted brioche bun, mixed leaves, bacon, cheese, spicy relish, skin on fries, onion rings £11.95 *GF**

Halloumi Burger, crispy fried halloumi, lightly toasted brioche bun, mixed leaves, creamy garlic mushrooms, spicy relish, skin on fries, onion rings £11.95 *V GF**

Cornish Doom Bar Beer Battered Fish, skin on fries, mushy peas, tartare sauce, lemon £12.95 *V*

Steak & Ale Pie, celeriac mash, seasonal vegetables, onion gravy £13.95

Chickpea, Spinach & Sweet Potato Curry, Indian spiced mango & coconut sauce, basmati & wild rice, toasted cashew nuts £13.95 *VG V GFDF*

*Please turn over menu to see sandwiches & sides



SANDWICHES

On White or Granary Bloomer

All Served With Root Vegetable Crisps & Coleslaw

Cornish Brie, smoked bacon, mixed leaves and spiced apple chutney £7.95 GF*

Cornish Ham, Cornish cheddar, tomato, mixed leaves and house chutney £8.95 GF*

Cheese & Tomato, mixed leaves and house chutney £6.50 GF*

SIDES

Sweet potato fries £3.50 GF • Mixed leaf salad £3.25 GF

• Mixed seasonal vegetables £3.25 GF

Garlic bread £3.25 / with melted cheddar cheese £4.25 GF*

Skin on fries £2.75 GF • cheesy fries £3.75 GF • New potatoes £2.75 GF

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone or dedicated fryers

Please speak to your waiter if you have any dietary requirements

All dishes on this menu are subject to ingredients availability

GF - Gluten Free, GF - Can Be Gluten Free With Modifications, V – Vegetarian, VG – Vegan*

VG - Can Be Vegan With Modifications DF- Dairy Free*