



Restaurant Evening Menu

(Maximum allocation of 2 hours per table booking)

You are more than welcome to move to our bar or lounge after this time – pending space

Starters

St Ives Smokehouse Salmon ^{GF DF}

Celeriac & Apple Slaw, Baby Capers & Chervil

£12.50

Chicken Liver Parfait ^{GF*}

Red Onion Jam, Black Pepper Butter & Toasted Sourdough

£10.50

Posh Scotch Egg

Cornish Soft Boiled Egg, wrapped in Serrano Ham & Crispy Panko Breadcrumbs
Smoked Bacon & Wild Mushrooms

£11.50

Soup of the Day ^{GF* DF* VG* V}

Artisan Bread

£7.50

Torched Goats Cheese ^{GF* V}

Garlic Hummus, Honey & Rosemary Roasted Beetroot & Toasted Sourdough

£9.50

Tempura Vegetables ^{GF VG V DF}

Red Onion & Sweet Chilli Jam

£9.00

Sides & Light Bites

Bread, Oil, Balsamic & Hummus £8.50 ^{V VG GF*}

Olives £5.25 ^{V VG GF}

Mixed House Salad £5.50 ^{GF V VG DF}

Roasted Root Vegetables £5.50 ^{V GF}

Garlic Bread £4.50 ^{GF*V} Cheesy Garlic Bread £ 6.50 ^{GF*V}

Hand Cut Chips or Skinny Fries £5 ^{GF VG V}

Beer Battered Onion Rings £5.95 ^{GF V}

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone. Please speak to your waiter if you have any dietary requirements. All dishes on this menu are subject to ingredients availability.



Main Meals

(Maximum allocation of 2 hours per table booking)

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Cornish 10oz Rump Steak & Hand Cut Chips ^{GF DF*}

Grilled Tomato, Portobello Mushroom, Shallot Puree, Watercress, Crispy Shallots & Balsamic
Add Peppercorn Sauce £4 / Add Blue Cheese Sauce £4 / Add Garlic Butter £4

£24.95

Breast of Cornish Chicken ^{GF}

Butternut Squash Puree, Truffle Oil & Smoked Cheddar Mash,
Sticky Braised Red Cabbage & Wild Mushroom Sauce

£22.00

Cutty Burger ^{GF* DF*}

6oz Steak Patty, Baby Gem, Tomato, Bacon Jam, Monterey Jack Cheese,
Mustard & Pickled Red Onions, in a Toasted Brioche Bun with Fries

£18.95

Beer Battered Fish ^{GF DF}

Hand Cut Chips, Curry Sauce, Tartare Sauce & Mushy Peas

£18.95

Green Garden Burger ^{GF* VG* V DF*}

Crispy Coated Green Vegetable Burger,
Red onion & Sweet Chilli Jam, Baby Gem, Sliced Tomato,
Monterey Jack Cheese in a Toasted Brioche Bun with Fries

£18.95

Mixed Grill ^{GF*}

5oz Rump Steak, Honey Roast Gammon, Pork Sausage, Hogs Pudding,
Tomato, Mushroom, Fried Egg & Hand Cut Chips

£26.50

Herb Crusted Hake ^{GF}

Creamed Leeks, Smoked Bacon & Chestnut Mushrooms
with Roasted New Potatoes

£22.00

Tandoori Vegetable Masala ^{VG* V DF*}

Warm Garlic Naan Bread & Rice

£17.95



Kids/Light Bites Menu

£9.50

Kids Meals

* with Beans or Peas

£9.50

* Fish & Chips ^{GF DF}

* Chicken Goujons & Chips ^{GF}

* Sausages & Chips ^{GF*}

Tomato Pasta with Cheese & Garlic Bread ^V

Sides & Light Bites

Bread, Oil, Balsamic & Hummus **£8.50** ^{V VG GF*}

Soup of the Day & Artisan Bread & Butter **£7.50** ^{GF* VG* V DF*}

Olives **£5.25** ^{V VG GF}

Mixed House Salad **£5.50** ^{GF V VG DF}

Roasted Root Vegetables **£5.50** ^{V GF}

Garlic Bread **£4.50** ^{GF*V} Cheesy Garlic Bread **£6.50** ^{GF*V}

Hand Cut Chips or Skinny Fries **£5** ^{GF VG V}

Dessert Menu Smaller Portions

Chocolate Brownie ^{VG*}

Moomaid Shipwreck Ice Cream

£6.50

Coffee & Walnut Pavlova ^{GF}

Homemade **Walnut** Meringue, Chantilly Cream,

Walnut Brittle & Coffee Toffee Sauce

£6.50

Moomaid Cornish Ice Cream ^{V GF*}

1 scoop £3.50 • **2 scoops** £6.50

Cornish Clotted Cream Vanilla • **Almond** & Cherry

• Shipwreck (Salted Caramel & Honeycomb)

• Crusty Juggler Rum & Raisin • Belgian Chocolate

• Strawberry & Clotted Cream

Optional – Cornish Clotted Cream £2.95

Vegan Ice Cream – Vanilla • Coconut & Caramel / **Sorbet** – Ask for Flavours