

Daytime Menu

Monday–Saturday

12pm – 5.00pm

Please kindly order and pay for food at the bar when you are ready - thank you

If you have any food or drink allergies or intolerances, please speak to a team member before ordering
Cereals containing Gluten, Celery & Celeriac, Sesame, Fish, Crustaceans, Eggs, Milk, Nuts, Peanuts, Soya beans, Lupin, Mustard, Molluscs, Sulphur Dioxide

Starters

Mixed Olives, Bread, Hummus (v) 6-00

Homemade Soup (v) bread & butter 5-50

Homemade Fish Chowder bread & butter 8-00

Panko Breaded Calamari 8-00

Sweet chilli and lime mayonnaise

Chicken Liver Pâté (v) 6-25

Red onion marmalade, toast & butter

Breaded Goats Cheese Salad (v) 6-75

Honey dressing & sunflower seeds

Mains

Homemade Fish Chowder bread & butter 13-00

Westcountry Steamed Mussels 13-50

smoky bacon, cider & cream sauce with fries or bread

Beer Battered Fish & Chips 12-00

With garden or mushy peas and tartare sauce

Pan Fried White Fish 13-50

chorizo & bean Cassoulet topped with chive yoghurt

Wholetail Breaded Scampi & Chips 11-50

garden or mushy peas and tartare sauce

Pulled Moroccan Lamb Shoulder 13-50

Pickled cabbage, hummus, rocket, mint yoghurt, flatbread, French fries on the side

Panko Crusted Chicken Breast 12-50

crisp bacon, parmesan shavings, garlic mayonnaise, toasted bun, French fries & salad

Homemade Texan Chilli 11-50

Slow cooked chuck steak in a spicy tomato sauce, with basmati rice & sour cream

Hand Carved Ham chips & two fried eggs 10-00

Cornish Pork Sausages 10-00

chips & two fried eggs

Classic Burger 12-50

6oz beef burger, bacon, cheese, lettuce & tomato in a toasted bun, gherkin spear, coleslaw, French fries

Chilli Cheese Burger 13-50

6oz homemade beef burger, Texan chilli, cheese, jalapenos, toasted bun, coleslaw, French fries

Spring Vegetable Tagliatelle (v) 10-00

With lemon and chive sauce

Veggie burger (v) 11-00

Breaded lentil & nut pattie, Mediterranean vegetables, tomato, gem, onion ring, fries and coleslaw

Thai Green Vegetable Curry (Vegan) 11-00

with basmati rice

Baguettes (White/Brown)

Mature cheddar cheese (v) 5-50

Home cooked hand cut ham 6-50

Brie, bacon and cranberry 8-50

Cornish pork sausages 7-50

Bacon, Lettuce & Tomato 7-50

Homemade Fish Fingers & Tartare Sauce 9-50

Local Handpicked Crab (as available - see board)

Soup & ½ a filled Baguette

Mature cheddar cheese (v) 7-00

Home cooked hand cut ham 8-00

Side Orders

Baguette & Butter 2-00

Cheesy Chips 4-00

Coleslaw 2-00

New Potatoes 3-00

Cheesy Garlic Bread 3-50

Chips/French Fries 3-50

Onion Rings 2-75

Vegetables 3-00

Side Salad 3-50

Garlic Bread 3-00

Homemade Desserts

Rhubarb & Custard 6-00

Vanilla custard bavarois, rhubarb compote & shortbread crumb

Hot Cross Bun Bread & Butter

Pudding 6-00

With vanilla ice cream, custard or clotted cream

Poached Fruit Meringue 6-50

Red wine poached apples & pears, vanilla ice cream, clotted cream and berry compote

Warm Chocolate Brownie 6-00

with salted caramel ice cream or clotted cream

Affogato 4-00

Vanilla ice cream in a shot of Espresso Coffee

Neopolitan Sundae 6-50

chocolate, strawberry & vanilla ice cream, brownie pieces, chocolate sauce & clotted cream

Callestick Ice Cream per scoop 2-00

vanilla, chocolate, strawberry, lemon curd or salted caramel

Cheese Board biscuits & chutney 8-00

Glass of Port 2-80