

EVENING MENU

Sunday – Thursday 5.00pm–8.00pm

Friday & Saturday

5pm – 8.45pm

TO START

Mixed Olives, Crusty Bread,

Hummus (v) 6-00

Homemade Fish Chowder 8-00

bread and butter

Panko Breaded Calamari 8-00

sweet chilli & lime mayonnaise

Homemade Soup of the Day (v) 5-50

bread and butter

Homemade Chicken Liver Pâté 6-25

red onion marmalade & toast

Breaded Goats Cheese (v) 6-75

honey dressed leaves & sunflower seeds

MEAT

Please See Blackboard for Daily Specials

Slow Roasted Pork Belly 13-50

celeriac, pear & potato mash, broccoli & kale, pan jus

Pulled Moroccan Lamb Shoulder 13-50

Pickled cabbage, hummus, rocket, mint yoghurt, red chillies, flatbread, French fries

Panko Crusted Chicken Breast 12-50

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

Classic Burger 12-50

6oz homemade beef burger, bacon, cheese, toasted bun, gherkin, coleslaw, French fries

Chilli Cheese Burger 13-50

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

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 chips & two fried eggs 10-00

Matured 8oz Rump Steak 17-95

Chips or new potatoes, mushrooms, tomato and peas
garlic butter 1-00 Peppercorn sauce 2-50

FISH & SEAFOOD

Westcountry Steamed Mussels 13-50

smoky bacon, cider & cream sauce with Fries or crusty bread

Pan Fried White Fish 13-50

chorizo & bean Cassoulet with a chive yoghurt

Flat Fish of the Day – See board for price

lime, chilli & coriander butter, new potatoes & salad

Traditional Fish & Chips 12-00

St Austell Ale Batter, homemade tartare sauce and garden or mushy peas

Wholetail Breaded Scampi & Chips 11-50

Homemade tartare sauce, garden or mushy peas

Homemade Fish Chowder bread and butter 13-00

Panko Breaded Calamari & French Fries

Sweet chilli & lime mayonnaise, salad 12-50

VEGETARIAN (v) / VEGAN (Ve)

Spring Vegetable 10-00

Tagliatelle (v)

lemon and chive sauce & garlic bread

Veggie burger (v) 11-00

Breaded lentil & nut patty, Mediterranean vegetables, hummus, tomato, gem, onion ring, French fries and coleslaw

Thai Green Vegetable 11-00

Curry (Ve) with basmati rice

If you have any food or drink allergies or intolerances please talk to a member of staff before placing your order

Cereals containing Gluten, Celery & Celeriac, Sesame, Fish, Crustaceans, Eggs, Milk, Nuts, Peanuts,

SIDES

Baguette & Butter 2-00

Chips/French Fries 3-50

Cheesy Chips 4-00

New Potatoes 3-00

Side Salad 3-50

Coleslaw 2-00

Vegetables 3-00

Garlic Bread 3-00

Onion Rings 2-75

Cheesy Garlic Bread 3-50

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

HOT REFRESHMENTS

Tea

Pot of Smugglers Brew Cornish Tea 2-10 Per pot

Loose Leaf Tea Range 2-75 Per pot

English Breakfast, Earl Grey, Decaff Breakfast, Lemon Verbena Whole, Mint, Mixed Red Berries, Green Tea, Camomile Flowers

Coffee Barista Espresso based

Espresso A short black shot of rich bourbon espresso coffee **Single** 1-60 **Double** 2-00

Americano Smooth aromatic black coffee. Hot or cold milk 2-60

Cappuccino Smooth espresso and velvety frothed milk 2-95

Café Latte Milky coffee with a dash of foam. 2-95 add syrup for 50p extra

Flat White A double shot of rich espresso with smooth foam 2-85

Macchiato Espresso topped with a dash of smooth milk foam 2-30

Café Mocha Rich chocolate, steamed milk and espresso 3-85

Baileys Latte 4-95

Liqueur Coffee 4-95

Americano black coffee with your choice of liqueur (Amaretto, Tia Maria, Cointreau, Jamesons or Drambuie) finished with rich double cream.

Hot Chocolate

Luxury Hot Chocolate Small 2-95 Regular 3-50

Small served Italian style; rich, thick consistency, regular is smooth and milky.