

# Evening Menu

Served Daily

5.30pm-8.00pm Sunday - Thursday

5.30pm - 8.30pm Friday & Saturday

## Allergen Notice

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

## Starters

<b>Homemade Soup</b> (v) with bread & butter	5-50	<b>Mixed Olives, Pesto Oil &amp; Crusty Bread</b> (v)	5-50
<b>Baked Cornish Camembert to share</b> (v)	9-00	<b>Panko Breaded Calamari</b> homemade Saffron aioli	8-00
Honey, thyme & crusty bread for dipping		<b>Cheesy Nachos</b>	5-50
<b>King Prawn Pil Pil</b>	8-00	jalapenos, sour cream & cheddar	
King prawns pan fried in sherry, garlic,		<b>Tex Mex Pulled Pork Nachos</b>	7-00
chilli, smoked paprika oil with crusty bread		pulled pork, cheddar, jalapenos, sour cream	
<b>Seafood Chowder</b> with crusty bread	7-75	<b>Herb Butter Crust Chicken Liver Pâté</b> with toast	6-75

## Mains

<b>Homemade Steak &amp; Kidney Suet Pudding</b> with chips or new potatoes, garden peas & a jug of gravy	12-50
<b>Homemade Homity Suet Pudding</b> (v) potato, leeks & onions in a creamy cheese sauce with chips or new potatoes & garden peas	11-50
<b>Chicken, Brie &amp; Bacon Melt</b>	12-50
Butterflied chicken breast topped with brie & bacon, drizzled with pesto oil, chips, salad & coleslaw	
<b>Gammon Grill</b> with two fried eggs, mushrooms, grilled tomato & chips	12-50
<b>Braised Ox Cheek Stew &amp; Dumplings</b> with creamy mash & seasonal greens	11-50
<b>Retalack Butchers Cornish Pork Sausages</b> with creamy mash, onion gravy & seasonal greens	11-50
<b>Homemade Slow Cooked Chuck Steak Chilli</b> with basmati rice, sour cream & nachos	11-75
<b>Beer Battered Fish &amp; Chips</b> with garden or mushy peas & tartare sauce	12-00
<b>Homemade Seafood Chowder</b> with crusty bread	12-00
<b>Seafood Duo</b>	14-50
Wholetail breaded scampi & Panko breaded calamari, French fries & homemade saffron aioli	
<b>Wholetail Breaded Scampi &amp; Chips</b> with garden or mushy peas & tartare sauce	12-00
<b>“The Classic” Burger</b>	12-50
6oz homemade beef burger, bacon, cheese, lettuce, tomato, toasted bun, coleslaw, French fries	
<b>“The Tex Mex” Burger</b>	12-50
6oz homemade beef burger, Tex Mex spiced pulled pork, jalapenos, toasted bun, coleslaw, French fries	
<b>“The Fiery” Burger</b>	12-50
6oz homemade beef burger, homemade fiery chilli jam, jalapenos, toasted bun, coleslaw, French fries	
<b>“The Pulled Pork” Burger</b>	11-75
Tex Mex spiced pulled pork, lettuce, tomato, toasted bun, coleslaw, French fries	
<b>Matured 8oz Sirloin Steak</b> Chips or new potatoes, mushrooms, grilled tomato & peas	18-50
<b>Matured 8oz Rump Steak</b> Chips or new potatoes, mushrooms, grilled tomato & peas	16-50
Peppercorn sauce	2-50
<b>Mushroom Stroganoff</b> (v) with basmati rice & garlic bread	10-50
<b>Thai Green Curry</b> with basmati rice & poppadum, choice of -	
Chicken	12-50
Vegetable (v) (Vegan)	11-00
King Prawn	13-75

## Side Orders

Baguette & Butter	2-00	Chips/French Fries	3-50	Cheesy Chips	4-00
Onion Rings	2-75	Coleslaw	2-00	Vegetables	3-00
New Potatoes	3-00	Side Salad	3-50	Cheesy Garlic Bread	3-50 / Garlic Bread 3-00

## Homemade Desserts

<b>Syrup Sponge &amp; Custard</b>		5-75
Classic homemade sponge pudding soaked with golden syrup & custard		
<b>Rum &amp; Raisin Panna Cotta</b>		5-75
Caramel sauce & homemade shortbread		
<b>Vanilla Crème Brûlée</b>		5-75
With homemade shortbread		
<b>Warm Chocolate Brownie</b>		5-75
With vanilla ice cream or clotted cream		
<b>Fruit Crumble</b>		5-75
with creamy custard, vanilla ice cream or clotted cream		
<b>Winter Berry &amp; Lemon Curd Meringue</b>		6-50
Meringue nest filled with Lemon curd ice cream, berry compote & a dollop of clotted cream		
<b>Neopolitan Sundae</b>		6-50
Chocolate, strawberry & vanilla ice cream, brownie pieces, chocolate sauce, clotted cream		
<b>Chocolate &amp; Caramel Sundae</b>		6-50
Salted caramel ice cream, vanilla ice cream, chocolate ice cream, brownie pieces, Caramel sauce & clotted cream		
<b>Callestick Ice Cream</b>		per scoop 2-00
Vanilla, chocolate, strawberry, lemon curd or salted caramel		
<b>Cheese Slate</b>	selection of cheese served with biscuits, butter & chutney	8-00
	Add a Glass of Port	2-80
<b>Vanilla Affogato</b>	Vanilla ice cream in a shot of Espresso Coffee	4-50
<b>Mocha Affogato</b>	Chocolate ice cream in a shot of Espresso Coffee	4-50
<b>Baileys Affogato</b>	Vanilla ice cream in a shot of Espresso Coffee	5-85

## Hot Refreshments

*As well as milk we also offer a dairy free alternative oat milk which can be provided with tea, coffee or hot chocolate. Please advise when ordering if you require the dairy free option.*

### Tea

**Pot of Smugglers Brew Cornish Tea** 2-15 Per pot

**Loose Leaf Tea Range** 2-85 Per pot

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

### Coffee Barista Espresso based

<b>Espresso</b>	A short black shot of rich bourbon espresso coffee	<b>Single</b> 1-75 <b>Double</b> 2-15
<b>Americano</b>	Smooth aromatic black coffee. Hot or cold milk	2-75
<b>Cappuccino</b>	Smooth espresso and velvety frothed milk	3-00
<b>Café Latte</b>	Milky coffee with a dash of foam.	3-00 add syrup for 50p extra
<b>Flat White</b>	A double shot of rich espresso with smooth foam	3-00
<b>Macchiato</b>	Espresso topped with a dash of smooth milk foam	2-60
<b>Café Mocha</b>	Rich chocolate, steamed milk and espresso	3-90
<b>Baileys Latte</b>		5-00
<b>Liqueur Coffee</b>		5-00
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** Regular 3-95