



SUNDAY LUNCH MENU

Served 12-5pm

Kindly order at the bar when ready - thank you

<p>WHITE CIABATTA or SOFT BROWN ROLL <i>served with salad garnish & coleslaw</i></p> <p>CHEDDAR CHEESE & TRIBUTE ALE CHUTNEY 7-50 V</p> <p>HONEY ROAST HAM 7-50</p> <p>BACON & BRIE 8-50</p> <p>PORK SAUSAGE 7-75</p> <p>CHEDDAR CHEESE & TRIBUTE ALE CHUTNEY 7-50 V</p>	<p><u>SIDE ORDERS</u></p> <p>Garlic Ciabatta 3-75</p> <p>Cheesy Garlic Ciabatta 4-50</p> <p>Vegetables 3-00 Chips/French Fries 3-50 Cheesy Chips 4-00</p> <p>Side Salad 3-50</p> <p>Ciabatta 2-00</p> <p>Soft Brown Roll & Butter 2-00</p> <p>New Potatoes 2-00</p> <p>Onion Rings 2-75</p> <p>Coleslaw 2-00</p>
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Allergen Notice

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

[SEE BLACKBOARD FOR TODAY'S SPECIALS](#)

STARTERS

HOT MAIN COURSES



OLIVES & HUMMUS with warm flatbread	6-50	Vegan
HOMEMADE SOUP ciabatta or brown roll	5-50	
PANKO BREADED CALAMARI with aioli	8-75	
HOMEMADE CHICKEN LIVER PATE toast & butter	6-85	
BOY LAITY CAMEMBERT WITH HONEY & THYME Ciabatta bread for dipping	9-85	V
BREADED CHICKEN GOUJONS with sweet chilli sauce	6-50	

TRADITIONAL SUNDAY ROAST with roast potatoes, large Yorkshire pudding, fresh vegetables & homemade gravy		
TOPSIDE OF BEEF	11-50	
LOIN OF PORK with sage stuffing	10-50	
BUBBLE & SQUEAK CAKE	10-00	V
LOCAL PAN FRIED FISH lemon & herb butter, new potatoes & salad (see board)	Market value	
ST AUSTELL ALE BATTERED LOCAL FISH & CHIPS with mushy peas or garden peas. (See board)	Market value	
WHOLETAIL BREADED SCAMPI & CHIPS garden or mushy peas	11-50	
HONEY ROAST HAM with two fried eggs & chips	10-50	
HOMEMADE STEAK & KIDNEY PIE with chips or new potatoes & garden peas	13-50	
MUSHROOM LINGUINE with garlic bread	10-00	V
VEGGIE BURGER with cheese, lettuce, tomato & garlic mayo	9-85	V
SEAFOOD DUO panko calamari & breaded scampi with chips, salad & aioli	13-75	
SOUTHERN FRIED CHICKEN GOUJONS in a toasted bun with lettuce, tomato & garlic mayo with French fries & salad	11-00	
THE CLASSIC BURGER 6oz beef burger, cheese, bacon, lettuce, tomato	12-00	
CHICKPEA, POTATO & SPINACH MADRAS CURRY with basmati rice & a poppadum	10-50	Vegan

MAIN SALADS

MEDITERRANEAN SALAD Prosciutto, olives, feta, sundried tomatoes, pesto dressing, warm flatbread & mixed leaves	11-50	
SMOKED SALMON & PRAWN SALAD served with a brown roll & butter	12-50	
FETA, OLIVE & SUNDRIED TOMATO SALAD pesto dressing, warm flatbread	10-50	V

DESSERTS

ETON MERINGUE		6-25	
A homemade meringue nest filled with strawberry ice cream, vanilla ice cream, summer berries coulis & clotted cream			
VANILLA CRÈME BRÛLÉE		5-85	
with shortbread biscuit			
WARM WAFFLES		5-85	
with a scoop of honeycomb ice cream, vanilla ice cream and chocolate sauce			
LEMON & RASPBERRY CHEESECAKE IN A GLASS		5-85	
with a ginger biscuit base			
WARM CHOCOLATE BROWNIE	with vanilla ice cream or clotted cream	5-85	
DAIRY FREE CHOCOLATE FUDGE CAKE		5-85	<i>Vegan</i>
with dairy free vanilla bean ice cream			
DAIRY FREE VANILLA BEAN ICE CREAM		1-95	<i>Vegan</i>
		a scoop	
NEAPOLITAN SUNDAE		6-50	
Scoops of strawberry, chocolate and vanilla ice cream with chocolate brownie pieces and chocolate sauce			
WEST COUNTRY ICE CREAM	from Callestick Farm	1-95	
Honeycomb, Vanilla, Belgian Chocolate or Strawberry			
		a scoop	
SORBET	Lemon, Mango or Raspberry	1-95	<i>Vegan</i>
		a scoop	
CHEESE SELECTION SLATE	with biscuits, butter & Tribute Ale chutney	9-50	
		Add a Glass of Port	
VANILLA AFFOGATO		3-00	
Vanilla ice cream in a shot of Espresso Coffee			
DAIRY FREE VANILLA AFFOGATO	Vanilla bean ice cream in a shot of Espresso Coffee	4-95	<i>Vegan</i>
MOCHA AFFOGATO	Chocolate ice cream in a shot of Espresso Coffee	4-95	

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	POT OF LOOSE LEAF TEA RANGE	2-85
English Breakfast, Earl Grey, Decaff Breakfast, Lemon Verbena, Mint, Red Berries, Green Tea, Camomile			

COFFEE BARISTA ESPRESSO BASED

ESPRESSO	A short black shot of rich bourbon espresso coffee		
	Single 1-85	Double 2-25	
AMERICANO	Smooth aromatic black coffee. Hot or cold milk	2-85	
CAPPUCCINO	Smooth espresso & velvety frothed milk	3-10	
CAFÉ LATTE	Milky coffee with a dash of foam.	3-25	add syrup for 50p extra
FLAT WHITE	A double shot of rich espresso with smooth foam	3-00	
MACCHIATO	Espresso topped with a dash of smooth milk foam	2-80	
CAFÉ MOCHA	Rich chocolate, steamed milk & espresso	3-95	
BAILEYS LATTE	5-50		
LIQUEUR COFFEE	5-50 Americano black coffee with your choice of liqueur (Amaretto, Tia Maria, Cointreau, Jamesons or Drambuie) finished with rich double cream.		

HOT CHOCOLATE	Regular 3-95
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