



MENU

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*

MAIN FOOD SERVICE TIMES

Mon -Thu Lunch 11:30am - 2:30pm & Dinner 5:30 - 8.00pm Fri & Sat All day 11:30am - 8:30pm
 Sunday All day 12:00pm - 8pm + Sunday Roast Lunch

STARTERS

V <i>Vegan</i> HOMEMADE SOUP OF THE DAY with crusty bread. See board for today's choices	5-75
HOMEMADE CHOWDER rich & creamy with fish, prawns & crusty bread	7-50
ANTIPASTI Parma ham, mozzarella, homemade hummus, olives, lemon & herb oil, sundried tomatoes & crusty bread	8-00
PANKO BREADED CALAMARI with aioli & mixed leaves	8-75
HOMEMADE CHICKEN LIVER PÂTÉ with red onion marmalade, butter & toast	6-75
V HONEY & THYME BAKED CAMEMBERT with crusty bread for dipping	7-75
V CREAMY GARLIC MUSHROOMS with crusty bread	6-50
<i>Vegan</i> VEGAN PLATTER homemade hummus, olives, lemon & herb oil, sundried tomatoes & oregano focaccia roll	6-50

MAINS

ST AUSTELL ALE BATTERED LOCAL FISH & CHIPS with chips, mushy peas or garden peas. See board for today's catch & price	Market Value
HOMEMADE PIE or PUDDING OF THE DAY see board for today's option & price	
HOMEMADE CHOWDER fish & prawns, vegetables, spinach & cream, with crusty bread	11-50
LAMB TAGINE with coriander & herb cous cous, olive & rosemary focaccia	13-75
FENNEL, LEMON & GARLIC MARINATED PORK SHOULDER slow cooked until tender, with sauté potatoes & onions, herb jus & seasonal greens	12-75
HOMEMADE CHICKEN KIEV chicken breast coated with crisp breadcrumbs filled with mozzarella & garlic butter, with French fries/chips, salad & coleslaw	13-50
SEAFOOD DUO panko breaded calamari, whole tail breaded scampi, chips, salad, aioli	14-50
WHOLETAIL BREADED SCAMPI & CHIPS with mushy peas or garden peas	12-50
HOME COOKED HAM, EGG & CHIPS	10-75
8oz RUMP STEAK with chips or new potatoes, mushrooms, tomatoes & peas	16-00
TWO PORK SAUSAGES, TWO FRIED EGGS & CHIPS	10-75
<i>Vegan</i> VEGAN BURGER with lettuce & tomato, French fries, onion ring & salad	11-00
<i>Vegan</i> VEGETABLE TAGINE with coriander & herb cous cous, olive & rosemary focaccia	11-75
V MUSHROOM STROGANOFF with white rice & garlic bread	11-50
HOMEMADE BEEF BURGERS Single ¼ POUNDER 10-50 or Double ¼ POUNDER 13-00 in a toasted bun with lettuce & tomato, French fries & coleslaw. Add Monterey Jack cheese 1-00, bacon 1-75, blue cheese 1-75, fried egg 1-25, jalapenos 1-00 Chilli Jam 1-00, extra 1/4lb patty 2-50	

SIDE ORDERS

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

See Blackboard for today's specials

On Sundays we serve a traditional Roast Lunch with two meat options and a vegetarian option to choose from. Available from 12pm until sold out!
 Table reservations recommended

Desserts

V HOMEMADE CRUMBLE OF THE DAY (see board for today's choice) with vanilla ice cream, clotted cream or custard	5-75
V WARM WAFFLES choose from the following suggestions	6-00
BANANA - Sliced banana, maple syrup & vanilla ice cream,	
BERRIES - Berry compote, natural yoghurt, granola topping	
CHOCOLATE brownie pieces, marshmallows, honeycomb ice cream, chocolate sauce	
STRAWBERRY SUNDAE – strawberry ice cream, berry compote & marshmallows	
V WARM HOMEMADE CHOCOLATE BROWNIE with vanilla ice cream or clotted cream	5-50
V TREACLE SPONGE PUDDING with vanilla ice cream, custard or clotted cream	5-75
V NEAPOLITAN SUNDAE Scoops of strawberry, chocolate and vanilla ice cream with chocolate brownie pieces and chocolate sauce	6-50
V WEST COUNTRY ICE CREAM Honeycomb, Vanilla, Belgian Chocolate or Strawberry	
<i>Vegan</i> Dairy free vanilla bean ice cream also available	Per scoop 1-95
<i>Vegan</i> STICKY TOFFEE PUDDING served warm with dairy free vanilla ice cream	6-00
<i>Vegan</i> SORBET Mango or Raspberry	Per scoop 1-95
V CHEESE SELECTION SLATE with biscuits, butter & Tribute Ale chutney	9-50
	Add a 50ml glass of Port 3-00
V VANILLA AFFOGATO Vanilla ice cream in a shot of Espresso Coffee	5-00
<i>Vegan</i> DAIRY FREE VANILLA AFFOGATO Vegan vanilla ice cream in a shot of Espresso Coffee	5-00
V MOCHA AFFOGATO Chocolate ice cream in a shot of Espresso Coffee	5-00

Hot Refreshments

As well as milk we also offer a dairy free alternative *Vegan* 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 2-20 Per pot

LOOSE LEAF TEA RANGE 2-95 Per pot

English Breakfast, Earl Grey, Decaffeinated 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 1-95 Double 2-25
AMERICANO	Smooth aromatic black coffee. Hot or cold milk	2-95
CAPPUCCINO	Smooth espresso & velvety frothed milk	3-15
CAFÉ LATTE	Milky coffee with a dash of foam.	3-30 add syrup for 50p extra
FLAT WHITE	A double shot of rich espresso with smooth foam	3-15
MACCHIATO	Espresso topped with a dash of smooth milk foam	2-90
CAFÉ MOCHA	Rich chocolate, steamed milk & espresso	3-95
BAILEYS LATTE		5-75

LIQUEUR COFFEE 5-75

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

HOT CHOCOLATE

Deluxe Hot Chocolate 3-95