



# MAIN MENU

## STARTERS

**Home Made Soup of the Day (v) £6.00**

*Fresh Crusty Bread and English Butter (d, w)*

**Freshly Steamed River Fowey Mussels £ 7.5**

*Spring Onion Garlic Cream Sauce with Fresh Crusty Bread and English Butter (d, w, mo, su)*

**Salt and Pepper Crispy Squid £7.50**

*Home Made Chili Aioli, Pickled Lemon and Crispy Kale (mo, w, e, d)*

**Home Made Oak Smoked Game Terrine £7.00**

*Crostini and Home-Made Piccalilli (w, mu)*

**Crispy Oriental Comfit Duck £7.50 / £15.00**

*Sautéed Baby Shallots, Pak Choi Leaves and Hoi Sin (ss, f)*

**Whole Baked Camembert (v) £6.80**

*Home-Made Soda Bread and Vegetable Crudités (w, d)*

## *Sunday Roasts*

*Served on Sundays Only*

### **Choose From a Selection of Succulent Meats**

**Slow Roast Beef £16.50 / Roast Pork Loin £14.50 / Roast Chicken Breast £14.50**

*All of Our Roasts Come with Roasted Potatoes, Seasonal Vegetables,  
Yorkshire Pudding, Home Made Gravy and Stuffing*

**All of our Roasting Meats are from Black Barn Butchers at Secret's Garden Centre**

## PUB CLASSICS

**Home Made Pie of the Day £14.50**

*Mashed Potato and Seasonal Vegetables*

**Beer Battered Cod £13.50**

*Skin on Triple Cooked Fries, Garden Peas and Home Made Tartare Sauce (w, f, e, d, su)*

**Butcher's Pork and Leek Sausages £13.50**

*Creamy Mashed Potato, Seasonal Green Vegetables and Onion Gravy (d, w, su)*

**Pan Fried Calves Liver and Crispy Bacon £14.50**

*Creamy Mashed Potato, Curley Kale, Caramelised Red Onions and Gravy (d)*

**Char Grilled Halloumi Burger with Fries (v) £13.50**

*Flat Cap Mushroom Aubergine and Red Pepper Sauce (w, d, e, ss, n, s)*

**Home Made Char Grilled Beef burger with Fries £14.50**

*Crispy Back Bacon, Mature Cheddar, Red Onion Chutney (w, e, d, mu, ss, f)*

**Burgers are served in a brioche bun**

*You may like to see the sides list on the next page*



# MAIN MENU

## CHEF'S CHOICE

### **Black Barn Rib Eye Steak £22.50**

*Flat Cap Mushroom, Char Grilled Tomato, Skin on Chips with Peppercorn Sauce(d)*

### **Pan Fried Fillet of Sea Bass £16.00**

*New Potatoes, Wilted Pak Choi, Curley Kale with a Caper and Raisin Butter Sauce (f, d, cr)*

### **Home Smoked Mackerel Filets £14.50**

*Heritage Tomato and Samphire Risotto (f, d)*

### **Slow Braised Pork Belly with Crackling £17.50**

*Potato Gratin, Seasonal Green Vegetables and Pine Nuts  
with an Apple Cider and Shallot Sauce (d, su)*

### **Pan Fried Venison Steak £21.00**

*Dauphinoise Potato, Mixed Vegetables, Roasted Butternut Purée with a Blackberry Jus (d, su)*

### **Goat's Cheese and Barley Risotto (v) £13.00**

*Winter Greens (d, c)*

## SIDES

£4.50 EACH

Coleslaw (two to share) (v) (p, su)

Triple Cooked Sweet Potato Fries (v)

Cauliflower Cheese with Home Cured Bacon Crumb (d)

Warm Salted Soda Bread with Oil and Balsamic (two to share) (v) (w, d)

Skin on Triple Cooked Fries (v)

Seasonal Green Vegetables with Pine Nuts (v) (d, w, e)

Buttered Pak Choi with Home Cured Bacon Crumb d)

Macaroni Cheese (v) (w, d)

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**Please see allergens legend on To Finish (Dessert) page**



# MAIN MENU

## TO FINISH

**Chocolate and Salted Peanut Butter Tart £6.50**  
*Orio Crumb and Vanilla Ice Cream (d, w, p, n)*

**Sticky Toffee Pudding £6.50**  
*Served Hot with Custard (w, n, e, d)*

**Apple and Cinnamon Crumble £6.50**  
*Served Hot with Custard (w, n, e, d)*

**Cointreau Crème Brulée £6.50**  
*Lemon Shortbread (d, e, su, w)*

**Chocolate Brownie £6.50**  
*Served Warm with Chocolate Sauce and Vanilla Milkshake (n, d)*

**Selection of British Cheese £8.50**  
*Grapes, Celery, Apple, Chutney and Biscuits (w, d, c)*

**Jude's Ice Creams £2.00 Per Scoop**  
*Vanilla, Chocolate, Mint Chocolate, Strawberries and Cream, Caramel and Pecan, Honeycomb (d, n)*

**Sorbet £2.00 Per Scoop**  
*Lemon, Mango, Green Apple*

**Please see food & allergen legend at the bottom of this page**

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### Legend:

V - Vegetarian | C - Celery | D - Dairy | W - Wheat | Cr - Crustaceans | E - Eggs | F - Fish | L - Lupin  
SS - Sesame Seeds | Mo - Molluscs | Mu - Mustard | N - Nuts | P - Peanuts | S - Soya | Su - Sulphites

All our food is cooked from fresh, so please allow time for your food to be cooked in the proper manner during busy times. Nuts, fish and other products that could produce an allergic reaction are used in our kitchen – a full list of food allergens can be supplied upon request. We cannot guarantee that our fish does not contain bones and accept no liability. Children are welcome but must remain seated and under the supervision of parents/guardians at all times. Our menu may be subject to change.



# LUNCH MENU

**12 Noon - 3pm Monday to Saturday**  
Not Served on Sunday

**Two Courses - ONLY £12.00**

**Three Courses - ONLY £16.00**

## To Start

### Home Made Soup of the Day

*Fresh Wedge of White Crusty Bread and English Butter (d, w)*

### Salt and Pepper Crispy Squid

*Home Made Chili Aioli with Charred Lemon (mo, w, e, d)*

### Chef's Chicken Liver Paté

*Fresh Crusty Bread and Butter with Piccalilli (w, d, s, mu)*

## Mains

### Scampi and Fries

*With Buttered Garden Peas and Tartar (m, d, e,)*

### Home Made 5oz Beef burger

*Crispy Bacon, Mature Cheddar Cheese, Red Onion Chutney (w, e, d, mu, ss, f)*

### Cod Goujons

*Buttered Garden Peas, Crispy Fries and Tartar (d, s, m)*

### Vegan Madras Curry (v)

*Basmati Rice and Mango Chutney (c, mu)*

## Desserts

### Sticky Toffee Pudding

*Served Hot with Custard (w, n, e, d)*

### Chocolate Brownie

*Served Warm with Chocolate Sauce and Vanilla Milkshake (d, n)*



# SANDWICHES

WHITE OR GRANARY

**All Sandwiches £7.50**

***Sandwiches are served:***

*Monday to Friday 12pm - 3pm | Saturday 12pm - 6pm*

***Sorry, Sandwiches are Not Served on Sundays***

**Melted Brie and Bacon (d, w)**

**Mature Cheddar and Coleslaw (d, w)**

**Hot Beef and English Mustard Gravy (m, w)**

**Chicken and Stuffing (d, w)**

**Beer-Battered Fish Finger with Lettuce and Tartare Sauce (d, w)**

*All Sandwiches are served with Fries and Mixed Leaf Garnish*

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