



# MAIN MENU

## STARTERS

**Home Made Soup of the Day £6**

Fresh Bread and English Butter (d, w)

**Freshly Steamed River Fowey Mussels £7.50**

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

**Salt and Pepper Crispy Squid 7.5**

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

**Home Made Oak Smoked Game Terrine £7**

Crostini and Home-Made Piccalilli (w, mu)

**Crispy Oriental Duck Breast £7.50 / £15**

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)

## PUB CLASSICS

**Pie of the Day £14.50**

Mashed Potato, Seasonal Vegetables and Pan Gravy (d, c, w, e, su)

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

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

**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)

**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

### **Marinated Bavette of British Beef £20**

Hasselback Potato and Herb Butter, Seasonal Vegetables with Chanterelle Cream Sauce (d)

### **Pan Fried Fillet of Sea Bass £16**

New Potatoes, Wilted Pak Choi, Curley Kale with a Capers 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**

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

### **Goat's Cheese and Barley Risotto (v) £13**

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)

Please see allergens legend on 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**

Served with 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 Per Scoop**

Vanilla, Chocolate, Mint Chocolate, Strawberries and Cream, Caramel and Pecan, Honeycomb (d, n)

### **Sorbet £2 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

**Two Courses - ONLY £12**

**Three Courses - ONLY £16**

## 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)

**12 Noon - 3pm Monday to Friday**

**12 Noon - 6pm Saturday**

**Not Served on Sunday**



# SANDWICHES

WHITE OR GRANARY (w)

£7.50 PER SERVING

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

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

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

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

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

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

Sorry, Sandwiches are Not Served on Sundays

Sandwiches are served:  
Monday to Friday 12pm - 3pm | Saturday 12pm - 6pm

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