

MAIN MENU

nibbles

ROSEMARY & SEA SALT FOCACCIA <i>vg (363 kcal)</i>	4.0	CHORIZO BITES <i>(474 kcal)</i>	5.5
MARINATED MIXED OLIVES <i>vg (53 kcal)</i>	4.0	PADRÓN PEPPERS Cornish sea salt. <i>vg (61 kcal)</i>	4.0

starters

SEASONAL SOUP warm artisan baguette and Cornish butter. <i>v, vg option</i>	7.0
PAN SEARED SOUTH WEST SCALLOPS pan-seared scallops with an oriental salad, chilli & lime dressing, coriander, chillies, lime, and toasted peanuts. <i>(253 kcal)</i>	10.5
SALT & PEPPER SQUID served with a sweet chilli, lime & coriander mayo, and lemon wedge. <i>(339 kcal)</i>	8.0
CONFIT DUCK RILLETTES shredded confit duck leg served with a chilli & pineapple chutney and crostini toasts. <i>(481 kcal)</i>	9.0
BASIL & TOASTED PINENUT GNOCCHI warm gnocchi wrapped in basil pesto. Served with red amaranth and toasted pine nuts. <i>vg (319 kcal)</i>	8.0
GOAT'S CHEESE PARFAIT herb & honey infused goat's cheese with sun-dried tomatoes, rolled in a pistachio crumb. Served with a beetroot & horseradish relish and crostini toasts. <i>v (373 kcal)</i>	8.5

salads

mains

MARKET FISH please ask for today's catch.	18.0
FENNEL SEED ROASTED SUMMER SQUASH fennel seed roasted summer squash with lightly spiced Puy lentils and an avocado & basil purée. <i>vg (450 kcal)</i>	12.0
OVEN ROASTED BALLOTINE OF CHICKEN prosciutto-wrapped chicken breast stuffed with mushrooms & garlic butter. Served with a roasted polenta cake, fine beans, and a mushroom and sun-dried tomato butter sauce. <i>(835 kcal)</i>	15.0
TORCHED MACKEREL SALAD crispy torched mackerel fillets with a citrus pea shoot & rocket salad. Served with a lime & caramel dressing, edible flowers, and Cornish sea salt. <i>(845 kcal)</i> Pair with the crisp citrus, pineapple, and grapefruit notes of Proper Job IPA	14.0
ROASTED LAMB RUMP pan-seared and oven-roasted lamb rump with braised faggot, pea risotto, and broad beans. Served with a rich lamb sauce. <i>(1557 kcal)</i>	25.0
RAINBOW CHARD & OLIVE RIGATONI wilted rainbow chard, olives, sun-dried tomatoes, and Italian rigatoni coated in basil pesto. Finished with a plant-based parmesan cheese. <i>vg (444 kcal)</i>	12.0

pub classics

6OZ WEST COUNTRY BEEF BURGER In a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, and fries. <i>(1629 kcal)</i> Pair with the clean and crisp, thirst-quenching notes of korev lager.	15.0
WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad, and chips. <i>(947 kcal)</i> + Shell-On Black Tiger Prawns in Garlic & Chive Butter 5.0 (118 kcal) / + Peppercorn Sauce 3.0 (56 kcal)	26.0
FISH & CHIPS coated in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce, and lemon. <i>(1671 kcal)</i> Pair with Tribute, our light and zesty, easy-drinking pale ale.	16.0
<i>25p from every portion of Fish & Chips sold is donated to the St Austell Brewery Charitable Trust, the beneficiaries in 2022 will be the Marine Conservation Society & the Air Ambulance.</i>	
BANANA BLOSSOM 'FISH' & CHIPS Instead of fish, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce, and lemon. <i>vg (1220 kcal)</i>	14.0
LOCALLY SOURCED STEAMED MUSSELS cooked in a Cornish Rattler cider, leek & cream sauce, with an artisan baguette and fries. <i>(1644 kcal)</i>	17.0
CHEF'S PIE ask your server for today's choice.	15.0

sides

CHIPS <i>vg (566 kcal)</i>	3.75
FRIES <i>vg (404 kcal)</i>	3.75
GARLIC BAGUETTE <i>v (204 kcal)</i>	3.75
DRESSED SIDE SALAD <i>vg (68 kcal)</i>	3.75
APPLE & CELERIAC REMOULADE <i>v (129 kcal)</i>	3.75
SUMMER GREENS mangetout, sugar snaps, kale, and fine beans lightly coated in warm garlic oil. <i>vg (74 kcal)</i>	4.5
CAESAR SALAD <i>v (125 kcal)</i>	4.5
WARM BAGUETTE WITH WHIPPED MARMITE BUTTER <i>v (531 kcal)</i>	4.0



desserts

STICKY TOFFEE PUDDING banana ice cream, gingernut crumb, and toffee sauce. <i>v (1211 kcal)</i>	7.5
DARK CHOCOLATE MOUSSE rich dark chocolate mousse garnished with berries and crushed Cornish fairings. <i>v (306 kcal)</i>	7.5
LEMON CURD BRÛLÉE TART zesty lemon curd in a shortcrust pastry tart with a brûléed top. Served with Cornish clotted cream, raspberry coulis, and berry garnish. <i>v (469 kcal)</i>	7.5
TROPICAL TRIFLE pomegranate molasses and rum infused sponge, pineapple, passion fruit & mango compote, crème anglaise, with a coconut cream cheese topping and a pistachio crumb. <i>(487 kcal)</i>	7.5
FRUIT & NUT FLAPJACK warm fruit & nut laced flapjack with a rich dark chocolate sauce and raspberry ripple ice cream. <i>vg (842 kcal)</i>	7.5
CORNISH ICE CREAM & SORBETS	<i>per scoop 2.5</i>
vanilla <i>v (135 kcal per scoop)</i> / chocolate <i>v (177 kcal per scoop)</i> / strawberry <i>v (160 kcal per scoop)</i> / banana <i>v (191 kcal per scoop)</i> salted caramel <i>v (193 kcal per scoop)</i> / vegan raspberry ripple <i>vg (106 kcal per scoop)</i> / raspberry sorbet <i>vg (112 kcal per scoop)</i>	
WEST COUNTRY CHEESEBOARD Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes, and celery. Please ask your server for details. <i>(915 kcal)</i>	9.5

coffee

ESPRESSO <i>(37 kcal)</i>	2.35
DOUBLE ESPRESSO <i>(38 kcal)</i>	2.85
MACCHIATO <i>(42 kcal)</i>	2.50
AMERICANO <i>(69 kcal)</i>	2.35
CAPPUCCINO <i>(193 kcal)</i>	2.90
LATTE <i>(187 kcal)</i>	2.90
FLAT WHITE <i>(132 kcal)</i>	3.15
MOCHA <i>(315 kcal)</i>	3.05
ICED COFFEE <i>(187 kcal)</i>	2.35

tea

HERBAL/FRUIT INFUSION <i>(36 kcal)</i>	2.85
POT OF TEA <i>(67 kcal)</i>	2.25
<i>hot chocolate</i>	
HOT CHOCOLATE <i>(333 kcal)</i>	3.25
DELUXE HOT CHOCOLATE <i>(453 kcal)</i>	3.65

All of our hot drinks are served with a chocolate chip biscotti.

We have a separate menu available for guests looking to avoid gluten, please ask your server.

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.