

## NIBBLES

- ROSEMARY & SEA SALT FOCACCIA** *vg* 4.0  
Olive oil and balsamic vinegar. 363 kcal
- MARINATED MIXED OLIVES** *vg* 53 kcal 4.0
- CHORIZO BITES** 474 kcal 5.5
- PADRÓN PEPPERS** *vg* 61 kcal 4.0

## STARTERS

- SEASONAL SOUP** *v, vg option* 7.0  
Warm artisan baguette and Cornish butter.
- SALT & PEPPER SQUID** 8.0  
Sweet chilli, lime & coriander mayo, and lemon. 339 kcal
- CHICKEN & APRICOT TERRINE** 8.5  
Pressed chicken & apricot terrine served with a pineapple & chilli relish and crostini toasts. 347 kcal
- BASIL & TOASTED PINENUT GNOCCHI** *vg* 8.0  
Warm gnocchi wrapped in basil pesto. Served with red amaranth and toasted pine nuts. 319 kcal

## PUB CLASSICS

- 6OZ WEST COUNTRY BEEF BURGER** 15.0  
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. 1629 kcal
- GOLDEN WHOLETAIL SCAMPI & CHIPS** 14.0  
Peas, tartare sauce, and lemon. 1554 kcal
- FISH & CHIPS** 16.0  
Coated in a St Austell Ale & seaweed batter with garden or mushy peas, tartare sauce, and lemon. 1671 kcal  
+ **Chip shop curry sauce** *v* 16 kcal 2.0  
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.
- BANANA BLOSSOM 'FISH' & CHIPS** *vg* 14.0  
Instead of fish, we coat banana blossom in a St Austell Ale & seaweed batter with garden or mushy peas, vegan tartare sauce, and lemon. 1220 kcal
- LOCALLY SOURCED STEAMED MUSSELS** 17.0  
Cooked in a Rattler cider, leek & cream sauce.  
Served with an artisan baguette and fries. 1644 kcal
- WALDORF SALAD** *v* 12.0  
Mature Davidstow Cheddar with red grapes, celery, apples & toasted walnuts, wrapped in a blue cheese dressing. Served with gem lettuce leaves and crispy onions. 545 kcal

*Adults need around 2,000 kcal a day.*

**A selection of our dishes can be adapted for guests looking to avoid gluten, please ask your server for information.**

## SUNDAY ROAST

With rosemary & sea salt roasted potatoes, parsnips, seasonal vegetables, cauliflower cheese and rich gravy.

- WEST COUNTRY BEEF** 16.0  
Tender roasted topside of West Country beef, served pink with a crispy Yorkshire pudding. 915 kcal
- SLOW BRAISED LEG OF LAMB** 17.0  
Low and slow braised West Country leg of lamb. 712 kcal
- ROAST CHICKEN** 16.0  
Slow braised dark meat served with sliced chicken breast and a sage & onion pork stuffing. 1059 kcal
- APRICOT & CHESTNUT ROAST** *vg* 15.0  
A rich blend of slowly roasted apricots, chestnuts, mixed nuts, herbs and vegetables. 757 kcal
- BRIE, CRANBERRY & MUSHROOM WELLINGTON** *v* 15.0  
Baked flaky puff pastry wellington filled with sautéed thyme, garlic and mushroom, melted Brie and a cranberry sauce. 1268 kcal

### FOR CHILDREN (*under 12*)

We offer a smaller plate of any of the above for 8.0

## DESSERTS

- STICKY TOFFEE PUDDING** *v* 7.0  
Banana ice cream, gingernut crumb, toffee sauce. 1211 kcal
- TRIPLE CHOCOLATE BROWNIE** *v* 7.0  
Warm brownie served with berries, black cherry compote, crushed meringue, and Cornish clotted cream. 568 kcal
- LEMON CURD BRÛLÉE TART** *v* 7.0  
Zesty lemon curd in a shortcrust pastry tart with a brûléed top. Served with Cornish clotted cream, raspberry coulis, and berry garnish. 469 kcal
- TROPICAL TRIFLE** 7.5  
Pomegranate molasses and rum infused sponge, pineapple, passion fruit & mango compote, crème anglaise, with a coconut cream cheese topping and a pistachio crumb. 487 kcal
- WARM FRUIT & NUT FLAPJACK** *vg* 7.0  
Rich dark chocolate sauce with raspberry ripple ice cream. 842 kcal
- CORNISH ICE CREAM & SORBETS** 2.5  
PER SCOOP  
Vanilla *v* 135 kcal per scoop  
Chocolate *v* 177 kcal per scoop  
Strawberry *v* 160 kcal per scoop  
Salted caramel *v* 193 kcal per scoop  
Banana *v* 191 kcal per scoop  
Vegan raspberry ripple *vg* 106 kcal per scoop  
Raspberry sorbet *vg* 112 kcal per scoop