

SAMPLE DINNER MENU

SELECT A STARTER, MAIN AND DESSERT FROM THE * OPTIONS

*2 COURSES £18.50 | *3 COURSES £22.00

SET-PRICED MENU ABOVE IS AVAILABLE MONDAY TO THURSDAY EVENINGS

BREAD

Garlic bread	£2.50
Homemade bread with olive oil & balsamic vinegar	£3.75
Homemade bread with olive oil & balsamic vinegar, olives & houmous	£5.00

STARTERS

French onion soup, Cornish gouda rarebit	£6.50
Saffron, River Fowey mussel & leek risotto, parmesan, parsley	£7.50
Newlyn haddock goujons, anchovies, caesar salad, croutons, crispy onions	*£7.95
Dill cured sea trout, Porthleven crab, Heritage tomatoes, fennel salad, herb oil	£8.50
Smooth Cornish duck, chicken liver & port pâté, onion marmalade, spiced pear, toast	*£7.25
Crispy pork belly, hogs pudding & apple salad, tea soaked raisins, balsamic dressing, rocket	£7.75
Old Winchester cheese & mushroom arancini, celeriac remoulade, pea shoots, mushroom, truffle oil	*£7.75

MAIN COURSE

Chargrilled Cornish sirloin steak, real chips, roast celeriac, celeriac puree, mushroom and red wine sauce	£20.95
Cornish free range chicken breast, crispy polenta, puy lentils, leeks, carrot puree, rosemary sauce	*£15.50
Slow cooked confit Primrose herd pork belly, black treacle glaze, bubble & squeak potato cake, Boston beans, black pudding, apple puree	£15.95
Whole roast Newlyn plaice, shallot, garlic & parsley, real chips, peas, mussel and caper dressing	*£15.50
Cornish hake fillet, chorizo, tomato fondue, sauté potatoes, butter beans, local greens, herb oil dressing	£16.95
Goan style seafood, tiger prawn & sweet potato curry, basmati rice, flatbread, spiced aubergine pickle	£14.95
Fried onion and herb polenta, roast beetroot & carrots, Rosary goats cheese, toasted seeds, balsamic dressing	*£12.95

SIDES

Rocket & parmesan salad, herb oil & lemon	£3.50
Real chips	£3.25
Real chips with parmesan & truffle oil	£3.95
New potatoes with herb butter	£2.00
Local greens with herb butter	£2.00

DESSERT MENU

DESSERTS WITH RECOMMENDED DESSERT WINES

Lemon posset, poached plums in mulled wine, brown sugar meringues, mulled wine sorbet <i>Muscat de Beaumes de Venise - 50ml</i>	*£6.75 £3.75
Dark chocolate mousse, coffee cream, chocolate crumble, coffee & amaretto ice cream <i>Moscatel Goya Classico-50ml</i>	£6.75 £3.75
Warm sticky ginger pudding, sticky toffee sauce, poached pear, vanilla ice cream <i>Moscatel Goya Classico-50ml</i>	*£6.75 £3.75
Brioche and butter pudding, apple compote, oat crumble, apple and blackberry ice cream <i>Muscat de Beaumes de Venise - 50ml</i>	£6.75 £3.75

HOMEMADE ICE CREAMS

Apple and blackberry/Banana & honeycomb/Chocolate/ Vanilla/ Coffee, chocolate & amaretto ice cream or Strawberry sorbet/ Mulled wine sorbet Per scoop £2.00

CHEESE & PORT

A selection of three, four or five West Country cheeses with biscuits, port jelly, apple & grapes £7.25/£8.25/£9.25

Select from: Rosary Goats' Cheese / Helford Blue / Keens Cheddar / Keltic Gold / Trelawney

<i>Taylor's lbv-50ml</i>	£3.75
<i>Cockburns ruby port-50ml</i>	£2.75

HOT DRINKS

SMALL/LARGE

Americano, with hot or cold milk	£2.00/£2.40
Cappuccino	£2.10/£2.50
Latte	£2.50
Flat white	£2.10
Espresso/double espresso	£1.90/£2.35
Espresso macchiato/double espresso macchiato	£1.95/£2.45
Hot chocolate	£2.20/£2.80
Clipper everyday organic tea	£1.95
Clipper organic teas;	
Earl Grey, decaf, peppermint, wild berry infusion, chamomile, lemon & ginger, green tea	£2.00
LIQUEUR COFFEE	
Irish (Jamesons whiskey)	£4.75
Highland (Bells whisky)	£4.75
Calypso (Tia Maria)	£4.75
French (Courvoisier)	£4.75
Baileys	£4.75
Italian Classico (Amaretto)	£4.75
Seville (Cointreau)	£4.75
Skye (Drambuie)	£4.75
Chauffeurs choice (no alcohol)	£2.75

**If you are vegetarian or have any special dietary requirements or allergies,
please tell us and we will do our best to offer some alternative choice.**

Out of respect for our other diners we kindly ask you to refrain from 'smoking' electronic cigarettes on our premises