

SAMPLE LUNCH MENU

OUR MENU CHANGES DAILY, THIS MENU SERVES AS A SAMPLE ONLY

SELECT A MAIN, STARTER AND DESSERT FROM THE STARRED *OPTIONS

*2 COURSES £18.50 | *3 COURSES £22.50

BREAD

Garlic bread	£3.00
Homemade bread with olive oil & balsamic vinegar	£3.75
Homemade bread with olive oil & balsamic vinegar, olives & houmous	£5.75

LIGHT LUNCHES AND STARTERS

Tomato and smoked red pepper soup, Keens cheddar rarebit	*£6.75
Primrose Herd bacon, lettuce & tomato sandwich, aioli, pickles	£6.75
Cornish open crab sandwich, pickled fennel & dill, aioli, pea shoots	£9.95
Keens cheddar rarebit, onion marmalade, pickles, rocket	£7.50
Wild rabbit, peppercorn, prune & pork terrine, pickled vegetables, port jelly, toast	*£7.75
Seafood, mussels, crab broth, aioli, garlic crostini	£8.25
Old Winchester cheese & pumpkin arancini, pumpkin puree, pea shoots, truffle oil, toasted seeds	*£7.95/*£12.95

MAIN COURSES

Cornish pork sausages, braised lentils, bubble and squeak, greens, apple sauce	£13.95
Garlic roast chicken breast, crispy polenta, Primrose Herd chorizo & butterbeans, sweet pepper fondue, local greens, rosemary sauce	*£16.00
Deep fried battered haddock, real chips, minted peas, homemade tartare sauce	*£12.95
Roast Newlyn hake fillet, Cornish mussels, shallots, capers, garlic and parsley, new potatoes, local greens	£16.95
Goan style fish, tiger prawn & sweet potato curry, basmati rice, flatbread, lime pickle	£15.75
Crispy rosemary polenta, rosary goats' cheese, roast beetroot, sweet pepper fondue local greens, balsamic dressing, toasted seeds	*£13.95

SIDES

Real chips	£3.75
Real chips with parmesan & truffle oil	£4.50
Rocket and parmesan salad, herb oil & lemon	£3.75
New potatoes with herb butter	£2.50
Local greens with herb butter	£2.50

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 choices.

DESSERT MENU

DESSERTS & RECOMMENDED DESSERT WINES

Sticky ginger pudding, poached pear, toffee sauce, vanilla ice cream	£6.95
<i>Moscatel Goya Classico-50ml</i>	£3.75
Vanilla crème brûlée, poached plums, five-spice shortbread, yoghurt & plum ripple ice cream	*£6.95
<i>Muscat de Mireval - 50ml</i>	£3.75
Dark chocolate brownie & cherry sundae, chocolate crumb, meringue, black forest sorbet	£6.95
<i>Moscatel Goya Classico-50ml</i>	£3.75
Apple & raisin nutty crumble, thunder & lightning ice cream, clotted cream	*£6.95
<i>Muscat de Mireval - 50ml</i>	£3.75
Affogato – two scoops of our homemade vanilla ice cream, a single shot of coffee, chocolate crumb	£4.75
Cheeky Affogato – the same as above with a liqueur of your choice	£7.25

HOMEMADE ICE CREAMS & SORBETS

Cornish clotted cream vanilla / Chocolate crunch / Coffee mocha / Yoghurt & plum ripple / Banana & honeycomb / Thunder & lightning ice cream / Black forest sorbet / Pina colada sorbet	£2.00 per scoop
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CHEESE & PORT

Please ask to see our cheese menu for today's selection

HOT DRINKS

SMALL/LARGE

Americano, with hot or cold milk	£2.00/£2.40
Cappuccino	£2.10/£2.50
Latte	£2.50
Flat white	£2.75
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	£2.00
Clipper organic teas:	
Earl grey, decaf, peppermint, wild berry infusion, lemon & ginger, green tea, Chamomile	£2.10
LIQUEUR COFFEE	
Irish (Jamesons whiskey)	£4.95
Highland (Bells whisky)	£4.95
Calypto (Tia Maria)	£4.95
French (Courvoisier)	£4.95
Baileys	£4.95
Italian Classico (Amaretto)	£4.95
Seville (Cointreau)	£4.95
Skye (Drambuie)	£4.95
Chauffeurs choice (☹ no alcohol)	£2.95