

Dinner Menu

6.30 – 9.00pm

To start

Chef's soup of the day	v	5.5
Caesar salad, crisp lettuce, croutons, Parmesan		6
Salt & pepper squid chunks, lemon mayo, leaves		6.5
Tomato & mozzarella salad, basil & olive oil dressing	v	6
Smoked haddock fish cake, sweet chilli dressing, leaves		7
Plaice goujons, lemon, tartare sauce, leaves		7
Garlic mushrooms en croute		6
Prawn cocktail, Marie Rose sauce		7.5
Baked goat's cheese, roast beetroot, pumpkin seed salad	v	7

To follow

Beef bourguignon, slow cooked in red wine, new potatoes		16
Baked hake fillet, caper & parsley butter, new potatoes		17
7 hour pulled Cornish lamb shoulder, rosemary and redcurrant jus, Lyonnais potatoes		17
Baked chicken breast, tarragon sauce, sauté potatoes seasonal vegetables		16
All the above served with seasonal vegetables		
Local pork sausages, onion gravy, mash, peas		13
Beer battered cod & chips, peas, tartare sauce, lemon		13
Rib eye steak, tomato, mushrooms, chips		20
Breaded whole tail scampi, peas, chips, tartare sauce		10
Penne pasta, pesto, Mediterranean vegetables, shaved Parmesan	v	10

Please let us know if you suffer from any food allergies when ordering

Meats used in this restaurant are from Button Meats of Michaelstow
Our fishmonger is Matthew Stevens of St Ives

Dinner Menu

6.30 - 9.00pm

Little people 6.5

Sausage, chips & baked beans

Penne pasta, tomato sauce v

Plaice fillet strips in golden crumb & chips

Side orders 3.5

Chips

Mixed salad

To finish 6.5

Please ask to see dessert menu

Ice creams - vanilla, salted caramel, strawberry 3 scoop 5

Duo of Sorbet - mango, passion fruit 5.5

Cornish cheese plate & biscuits 7.5

Cafetiere 2.5

Cafetiere decaf 2.5

Tea - camomile, peppermint, earl grey or traditional 2

Please ask to see the wine menu for a comprehensive list of wines from around the world

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We are pleased to accept MasterCard, Visa and Maestro
(Service is not included, gratuities at your discretion)