

Please let a team member know if you have any dietary requirements or allergies.

A separate menu with information about dishes containing wheat and gluten is available.\*

## **STARTERS**

Soup of the Day herb croutons, bread and butter. (v) £6.50

Homemade Smoked Haddock & Cheddar Fishcake pea purée. £7.00

Chicken Liver Parfait caramelised onion chutney, toasted ciabatta. £7.00

Warm Pitta and Houmous olives, cucumber, sun-blushed tomato. (vg) £6.50

Deep-Fried Cornish Camembert chilli jam, crostini. £8.00

Potted Cornish Crab toasted ciabatta, charred lemon. £9.00

# **MAINS**

Atlantic Cod Deep-Fried in Tribute Ale Batter chips, mushy peas, Cornish seaweed salt. £13.50

West Country Cheese Burger 60z burger, Monterey Jack cheese slice, pickled red onion, homemade burger mayo, lettuce, fries. £13.00

Thai Yellow Vegetable Curry selection of vegetables and potato in our homemade Thai yellow curry sauce with steamed rice. (v/vgo) £13.00

Falafel and Squash Salad warm beetroot falafels, butternut squash, mixed leaves, tomato, sweet beetroot, cucumber, cranberries, pomegranate, pumpkin seeds. (vg) £12.00

Golden Wholetail Scampi chips, garden peas, tartare sauce. £12.00

Slow Braised West Country Beef Brisket horseradish mash, greens, carrots, Proper Job IPA onion gravy. £15.00 Smoked Haddock and Mussel Chowder poached egg, ciabatta. £13.00

10oz West Country Rump Steak chips, onion rings, mushroom, tomato, salad garnish. £18.00
Thai Yellow Chicken Curry homemade curry sauce, red peppers, mangetout, steamed rice, homecooked prawn crackers. £14.50

## **DESSERTS**

Sticky Toffee Pudding rich toffee sauce, salted caramel ice cream. (v) £6.00

Triple Chocolate Brownie raspberry coulis, Cornish clotted cream. £6.00

Winter Berry Mess meringue shards, Chantilly cream, winter fruits, chocolate sauce. £6.00

Treleavens Ice Cream chocolate, strawberry, vanilla or salted caramel. (v) £2.00 per scoop

Cornish Sea Salt Chocolate Truffle Torte spiced ginger base, clotted cream, fruit coulis. £6.00

Cornish Cheese Board Cornish Yarg, Camembert and Blue, Tribute ale chutney, crackers, grapes. £9.00

(v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option.

\*Information about all other allergens is recorded and available upon request.

Please note 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. If you would like further information on our preparation methods,
please ask one of our team members.

This is a recyclable, single-use menu printed on 100% recycled paper.

## SANDWICHES AND WRAPS

Available from 12-5pm. Served with salad garnish and crisps.

Hand-Picked White Cornish Crab lemon mayo, salad garnish, fries. £15.00

Sliced Cornish Yarg Tribute ale chutney. £7.50 Southern Fried Chicken Wrap

crisp lettuce, cheese slice, mayo. £7.50

#### SIDES

Chips (vg) £3.50 / Fries (vg) £3.50 / Cheesy Chips (v) £4.50
Side Salad (vg) £3.50 / Seasonal Vegetables (vg) £4.00
Garlic Bread (vg) £3.00
Invisible Chips - 0% Fat, 100% Hospitality £2.00\*\*

\*\*All proceeds raised from invisible chips sales will be donated to Hospitality Action, which is helping people in hospitality worst affected by the Covid crisis. Thanks for chipping in.

Visit hospitalityaction.org.uk for more details.