

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

Homemade Soup of the Day white, granary or gluten free bread and butter. (v) £6.00 Homemade Smoked Haddock & Cheddar Fishcake pea purée. £7.00 Braised West Country Pig Cheek black pudding bon-bon, crushed turnip, pea purée. £8.00 Nachos tortilla chips, salsa, jalapeños, guacamole, sour cream and melted cheese. (v) £7.00 Add Pulled Pork - £3.00

Deep-Fried Cornish Camembert chilli jam, crostini. £8.00 Atlantic Prawn Cocktail Rose & Crown seafood sauce, crisp lettuce, granary bread, butter. £8.50

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

Buttermilk Crispy Chicken Burger toasted bun, red onion, gem lettuce, smoked paprika aioli, coleslaw and fries. £12.50 Falafel and Squash Salad warm beetroot falafels, butternut squash, mixed leaves, tomato, sweet beetroot, cucumber, cranberries, pomegranate, pumpkin seeds. (vg) £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

D-Cut Gammon Steak and Fried Duck Eggs pineapple, chunky chips, mixed salad. £12.50 West Country Rib-Eye Steak blue cheese, caramelised onion, stuffed tomato, chunky chips, portobello mushroom, salad. £24.00

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

Trio of Ice Creams or Sorbets please ask for our selection of flavours from Treleavens. (v/vgo) £5.50

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

West Country Cheese Board Cornish Camembert, Local Blue and Mature Cheddar, Tribute ale chutney, crackers and 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.

Atlantic Prawns

Rose & Crown seafood sauce, watercress. £9.00

Mature Cheddar Cheese Korev lager chutney, tomato. (v) £8.00

Chicken, Smoky Bacon and Mayo crisp gem lettuce. £8.50

> **Crispy Fish Fingers** gem lettuce, lemon mayo. £8.00

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.