

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 bloomer bread, butter. (v) £6.00

Fresh West Country Mussels white wine and cream sauce, warm ciabatta. £9.00

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 6oz burger, Monterey Jack cheese slice, pickled red onion, homemade burger mayo, lettuce, fries. £13.00

Yellow Split Pea and Red Lentil Dahl basmati rice, flatbread, tomato chutney. (vg) £13.50
Golden Wholetail Scampi chips, salad, 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
Fresh West Country Mussels white wine and cream sauce, fries, warm ciabatta. £16.95

DESSERTS

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

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, chips. £15.00

Sliced Cornish Vary Tribute else shurrers £750.

Sliced Cornish Yarg Tribute ale chutney. £7.50 Ham and Smoked Cheese (vo) £8.75

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.