



Sample Lunch Menu

WE ALSO HAVE FRESH FISH AND DAILY SPECIALS AVAILABLE

Homemade soup with bread
£4.50

Cornish crab and pickled fennel salad sandwich on white or granary bread
£8.75

Keen's mature cheddar and ham sandwich with pickles and salad on white or granary bread
£5.95

Smooth Cornish duck liver and port pâté
with spiced pear chutney, and toasted raisin bread
£6.00

Houmous, olives and anchovies with warm pitta bread
£4.50

Houmous, olives and anchovies with salami, pickles and warm pitta bread
£7.95

Welsh rarebit with red onion marmalade and salad (v)
£4.95/£7.95

Sliced ham, free range eggs and real chips with homemade ketchup
£8.95

Deep-fried haddock and real chips with minted peas and tartare sauce
£11.95

Cornish rib-eye steak with aioli, onion rings, and real chips
£16.50

Tagliatelle with mushrooms and leeks, cep sauce, parmesan and truffle oil (v)
£8.95

SIDE ORDERS

Real Chips £3.00

Garlic Bread £2.50

Green Salad with olive oil and lemon dressing £3.00

Basket of Bread £2.50

(v) Suitable for vegetarians

*If you are vegetarian or have any special dietary requirements,
please ask a member of staff for some alternative choices*



Sample Dinner Menu

Starters

WE ALSO HAVE FRESH FISH AND DAILY SPECIALS AVAILABLE

Smooth Cornish duck liver and port pâté
with spiced pear chutney, and toasted raisin bread
£5.50

Butternut squash and sweet potato soup
with smoked bacon, croutons and hazelnut oil
£4.95

Cornish crab and potato salad with curry spices,
mango and lime chutney
£7.50

Onion tart tatin with Ragstone goat's cheese, marinated grapes,
Cabernet Sauvignon dressing (v)
£6.00

(v) suitable for vegetarians

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please ask a member of staff for some alternative choices



Main Courses

WE ALSO HAVE FRESH FISH AND DAILY SPECIALS AVAILABLE

Cornish rib-eye steak
with real chips, onion rings and garlic aioli
£16.95

Slow-roasted belly of St. Buryan pork
with onion marmalade, black pudding and apple sauce
£14.95

Honey-roasted Cornish duck breast with braised red cabbage, parsnips and crispy
potato cake
£17.95

Tagliatelle with mushrooms, parmesan,
leeks, cep sauce and truffle oil (v)
£9.95

All main courses are served with vegetables and potatoes unless otherwise stated

(v) suitable for vegetarians

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please ask a member of staff for some alternative choices



Desserts

WE ALSO DAILY DESSERT SPECIALS AVAILABLE
Why not try with one of our recommended dessert wines

Sticky toffee pudding, caramelized banana and banana ice cream

£5.25

50 ml Pedro Ximenes £1.95

Dark chocolate and orange pot
with chocolate sorbet

£5.25

50 ml Pedro Ximenes £1.95 or 50 ml Sauternes £2.45

Apple, cinnamon and raisin oat-crumble
with calvados ice cream and clotted cream

£5.25

50 ml Sauternes £2.45

Vanilla and lemon crème brûlée
with poached plums in mulled wine syrup

£5.25

50 ml Pedro Ximenes £1.95 or 50 ml Sauternes £2.45

Dessert Wines

Chateau Haut-Mayne Sauternes, France	37.5cl	£17.75	50 ml	£2.45
Pedro Ximenes Viejo Napolean, Hidalgo, Spain	75cl	£27.95	50 ml	£1.95

PLEASE SEE OVERLEAF FOR A LIST OF TEAS, COFFEES
AND AFTER DINNER DRINKS



Cheese

All our cheeses come from small artisan producers and are made using traditional methods

KEEN'S CHEDDAR

A true cloth bound Somerset cheddar with real bite from the Keen family at Moorhayes Farm, Near Wincanton. Made with the unpasteurised milk from their Friesian herd.

KELTIC GOLD

The first rind washed cheese produced in Cornwall for over a century.
It is made from organic Ayrshire milk on the north coast, near Bude.
Deep, pungent flavour and aroma. Pasteurised.

RAGSTONE GOATS' CHEESE

Produced at Neal's Yard Creamery, Herefordshire, using unpasteurised goats' milk and traditional animal rennet, it is sharp, citrus and creamy as goats' cheese should be.

SHARPHAM ELMHIRST

This Dart valley cheese is made with unpasteurised Jersey cows' milk and enriched with cream from their own herd. It is similar to Brie but with a firmer, fluffy, mousse like texture in the classic French Coulommier style.

BATH BLUE

Made in Kelston, near Bath, this organic pasteurised blue cheese is creamy, smooth and full flavoured - works really well with the port jelly.

A SELECTION OF THREE CHEESES £6.25

A SELECTION OF FOUR CHEESES £7.25

A SELECTION OF FIVE CHEESES £8.25

PORTS

Cockburn's Fine Ruby Port 20.0% 50 ml £2.00

Taylor's Late Bottled Vintage 2001 20.0% 50 ml £2.50

Warre's Otima Old Tawny Port 20.0% 50 ml £3.50