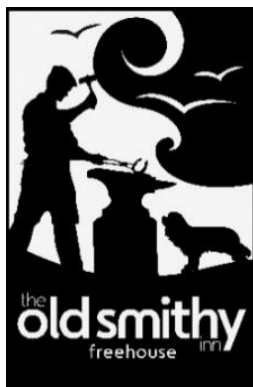


Evening Menu



Kitchen opening hours:

12.00 - 2.30pm

6.00pm - 9.00pm

SMALL ONES

Olives & Focaccia	£5.50
Mixed olives served, with warm focaccia, Olive oil and balsamic vinegar	
Whole Baked Camembert	£8.75
Whole Camembert roasted with garlic. Served with mixed leaves & toasted focaccia And cranberry and port sauce	
Wild Boar Terrine	£6.50
Served with toast, chutney and fresh leaves	
Smoked Chicken Terrine	£6.50
Our own smoked chicken set with whiskey and garlic, served with Fig chutney and warm focaccia	
Nachos	£8.50
Homemade. Served with melted cheddar, salsa, tzatziki, guacamole and jalapeños	
Calamari	£6.75
Served on a bed of salad with sweet chilli sauce	
Chestnut Arancini	£6.50
Breaded risotto cakes, with chestnut puree, grilled fig and baby leaves	

Burgers

Beef Burger	£11.50
Homemade beef burger served in a focaccia bun with coleslaw, bloody mary ketchup, dressed mixed leaves, chunky skin-on chips & a choice of: Serrano Ham & Cornish Brie Or Spanish Chorizo sausage & goats cheese	
Lamb Burger	£11.50
Homemade burger with grilled portabello mushroom, served in a warm focaccia bun with bloody mary Ketchup, tzatziki, coleslaw, dressed mixed leaves and chunky skin-on chips	
Chicken Burger	£11.50
Topped with bacon and cheddar, served in a focaccia bun. Served with chunky skin on chips, Dressed mixed leaves, bloody mary ketchup and coleslaw	
Vege Burger	£11.00
Homemade roasted nut & mushroom burger. Topped with melted Cornish Yarg cheese. Served in a focaccia bun with coleslaw, bloody Mary ketchup, dressed mixed leaves & chunky skin-on chips	

BIG ONES

Beer Battered Haddock & Chips	£12.00
Fresh Haddock in local Guest Ale batter. Served with a choice of garden or mushy peas, tartare sauce & chunky skin-on chips	
Fish Pie	£12.00
A whole heap off the ocean encased under mash potato Served with garden peas & mixed dressed leaves	
Poached Ray Wing	£14.00
White wine and butter poached wing of Ray, with a spinach and crayfish tail risotto	
Pan-Fried Cornish Gurnard	£13.50
Cornish Gurnard fillets, with spring onion mash, red kale and caper lemon butter	
Belly Pork	£14.50
Slow roast belly of pork served with mustard mashed potato, cabbage, black pudding and gravy	
Hunters chicken	£11.50
Locally farmed butterflied chicken Breast smothered with a rich barbeque sauce, bacon & Melted cheddar Served with chips, salad & coleslaw	
8 Oz Ribeye Steak	£17.00
Fresh local farm reared Ribeye cooked the way you like. Served with chunky skin on chips, Portobello mushroom, beef tomato & dressed mixed leaves. Fancy a sauce?... no problem Add Béarnaise, Peppercorn or Blue Cheese add £1.50	
Ham, Eggs and Chips	£9.25
The finest Ham from Barton Farm served with chunky skin-on chips, two local free range eggs, pineapple & a choice of baked beans or peas	
Halloumi salad	£11.00
Fresh grilled Halloumi on a bed of fresh leaves, red onion, cucumber, olives, tomato, dressed with our own honey & mustard dressing	
Lasagne	£11.50
Homemade beef & cab sauv lasagne served with chunky skin on chips and fresh mixed leaves	

**Please order at the bar and inform us of any special dietary requirements.
All dishes may contain nuts. All dishes are inclusive of VAT at 20%**