

SMALL PLATES

Soup of the day, warm bread	£ 7.00
Mediterranean olives in garlic, peppers & mushrooms, balsamic oil & warm bread (v)	£ 7.00
Fried black pudding, soft poached egg, spinach, Sunblushed tomatoes & crispy bacon	£ 9.50
Crab & St Ives smoked salmon tian, cucumber, dill & lemon dressing (gf)	£10.50
Homemade chicken goujons, jalapeno salad & sweet chilli dip	£ 9.00
Mushroom & mozzarella arrancini, tomato sauce & basil (v)	£ 9.50
Steamed local mussels, garlic cream, smoked cheddar, parsley & white wine, warm bread	£ 9.50

FROM THE GRILL

6oz gourmet burger, bacon, smoked cheddar, seeded bun, chunky chips & onion rings	£16.00
Minted lamb burger, cucumber yoghurt, roasted red pepper, seeded bun, chunky chips & onion rings	£15.50
Honey & mustard glazed gammon steak, pineapple, fried egg & chunky chips (gf)	£17.00
Chargrilled 8oz rib-eye steak, grilled mushroom, tomato, onion rings & chunky chips (gf)	£24.00
Add a sauce; Peppercorn cream or Cornish blue cheese cream or Garlic prawn butter (gf)	£ 3.00

FROM THE SEA

Classic Fish & Chips, beer battered cod, chunky chips, tartar sauce & lemon	£15.00
Fish of the day; new potatoes, steamed greens, lemon, parsley & prawn butter (gf)	£21.00
Salt & pepper squid, chunky chips, sweet chilli dipping sauce, lime & salad garnish	£17.00
Steamed local mussels, garlic cream, smoked cheddar, parsley & white wine, warm bread	£18.50

SALADS

Cornish crab salad, buttered new potatoes, lemon & crisp ciabatta	£21.00
Chicken & chorizo salad, new potatoes & sweet chilli dressing	£17.50
Sunblushed tomato, olive, walnut & brie salad	£16.50

VEGETARIAN

Honey root vegetable & quinoa burger, tomato relish, brioche bun, onion rings & chunky chips (v)	£14.50
Creamy butternut squash, wild mushroom, pine nuts & roasted red pepper tagliatelle (vegan)	£17.00
Satay sweet potato, chickpea & spinach curry, steamed rice & toasted almonds (vegan)	£16.50

ON THE SIDE

Chunky chips	£4.00
Sweet potato fries	£4.50
Garlic bread	£4.00
Cheesy garlic bread	£4.50
Steamed green vegetables	£4.00
Dressed salad	£4.00
Baked ciabatta & balsamic oil	£4.00

STONEBAKED 12" PIZZA

Margherita,	£10.00
Tomato sauce, mozzarella & locally smoked cheddar	
Chicken & chorizo	£13.50
Chargrilled chicken, red onion, roasted red pepper & chilli pearls	
Vegetarian	£12.50
Sunblushed tomatoes, mushroom, red onion & spinach	

TREAT YOURSELF...

Trio Cornish cheese plate; Smoked, Blue & Brie, grapes, homemade chutney & crackers	£13.00
Trio of Treleavens ice cream please ask for today's flavours	£ 8.50
Eton mess, layers of berry compote, sweetened cream & crushed meringue (gf) (v)	£ 8.00
Chef's homemade sticky toffee pudding, toffee sauce & Cornish clotted cream (gf) (v)	£ 8.00
Affogato, Shot of espresso, vanilla ice cream, Kahlua & clotted cream	£ 9.50
Chocolate & orange torte & vanilla bean ice cream (v)	£ 8.50
Lemon meringue roulade, berry compote & vanilla bean ice cream (gf)	£ 8.00

Our aim is to offer the best selection of seasonal meat, fish and vegetarian dishes. Seafood & shell fish subject to availability. We can easily cater for vegans and any allergies you may have. We try to use as much local produce as we can to minimise food miles & help with the local economy, our meat is supplied by Kittows Kilhallon Farm Par, our fish is supplied by Celtic Fish & Game, fruit & vegetables are supplied by Westcountry Fruit Sales.