

## SMALL PLATES

Soup of the day, served with warm bread	£7.00
Mediterranean olives in garlic, peppers & mushrooms, balsamic oil & warm bread (V)	£8.00
Homemade chicken goujons, with dressed salad & sweet chilli dip	£9.00
Calamari, with dressed salad & sweet chilli dip	£9.00

## FROM THE GRILL

Chargrilled 10oz rump steak, grilled mushroom, grilled tomato, chunky chips	£26.50
Add Peppercorn cream sauce (GF)	£2.50
Porth Avallen 6oz Burger, with cheese & bacon, brioche bun, chunky chips & mixed salad	£16.50

## FROM THE SEA

Fish of the day; new potatoes, seasonal veg & garlic butter prawns (GF)	£24.50
Classic Fish & Chips, beer battered whitefish, chunky chips, garden peas, tartar sauce, lemon	£17.50

## FROM THE HOME

Homemade pies, served with new potatoes, peas, green beans & carrots	£21.50
Choice of Steak & Ale or Steak & Stilton or Chicken & Ham,	
Homemade beef lasagne, served with salad & garlic bread choice of chips or new potatoes	£18.50
Homemade vegetable lasagne, served with salad & garlic bread choice of chips or new potatoes	£17.50
Homemade chicken curry, rice, poppadom, small naan bread, mango chutney, minted yoghurt	£22.50
Homemade homity pie served with garlic bread and salad	£16.50

## SALADS

Chargrilled chicken breast served on mixed salad with new potatoes and a choice of dressing Honey & Mustard or Lime & Chilli Dressing	£19.50
Feta salad with walnuts served on mixed salad with new potatoes, balsamic dressing & olive oil (V)	£16.50

## ON THE SIDE

Chunky chips	£4.50
Garlic bread	£4.50
Cheesy garlic bread	£4.75
Dressed salad	£4.50

## STONEBAKED 12" PIZZA

Margherita,	
Tomato sauce, mozzarella & locally smoked cheddar	£15.50
Pepperoni	
Pepperoni, mozzarella & locally smoked cheddar	£17.00
Vegetarian	
Sunblushed tomatoes, mushroom, roasted red pepper, red onion & spinach	£17.00

## AVAILABLE FROM THE BAR

Homemade cocktail steak pasty	£4.50 each or 2 for	£8.00
Homemade medium red thai vegetable pasty		£6.00
Homemade bacon and cheese pastry puff		£5.00
Homemade tomato and cheese pastry puff		£5.00

## TREAT YOURSELF...

Sticky toffee pudding, toffee sauce & ice cream (GF) (V)	£8.50
Chocolate & clementine torte served with vanilla ice cream (V)	£8.50
Lemon meringue roulade served with ice cream (GF)	£8.50
Treleaven ice cream tubs (GF)	£5.00
Traditional Cornish vanilla, mint chocolate chip, mango sorbet, strawberries & cream, salted caramel, vegan chocolate,	

## CHILDRENS MENU

Homemade chicken goujons x2 & chips	£10.00	Egg, chips & beans	£10.00
Beef burger & chips	£10.00	Sausage x2 & chips	£10.00
8" margherita pizza	£11.50	8" pepperoni pizza	£11.50

## HOT DRINKS

Pot of tea for one	£4.00	Pot of herbal/fruit tea for one	£4.00
Espresso	£3.50	Double espresso	£5.00
Americano	£5.00	Hot chocolate	£5.50
Latte	£5.50	Cappuccino	£5.50
Liqueurs coffee	£9.00	Liqueur hot chocolate	£7.50

## HOUSE WINES

	125ml	175ml	250ml	Bottle
<b>WHITE</b>				
Santa Helen Sauvignon Blanc	£4.70	£6.50	£8.80	£25.00
This classic Chilean style of Sauvignon Blanc is lively and lifted, with a herbal green pea leafiness and real freshness through the finish.				
San Alessandro Trebbiano Pinot Grigio	£4.90	£6.80	£9.20	£26.50
Light and delicate style with floral notes and a lime and sherbet touch.				
Point West Alvarinho Chardonnay	£5.10	£7.00	£9.50	£27.00
Wonderfully balanced and full-bodied. Showing delicious apple fruit and melon flavours with a note of vanilla prior to a dry and wonderfully citrusy finish which lingers.				

## ROSE

San Elian Rose	£4.60	£6.30	£8.50	£25.00
This wine gives intense aromas of cherry, plum, peach and watermelon. The palate is crisp and light with refreshing acidity and a delicate hint of sweetness on the finish.				

## RED

Santa Helena Merlot	£4.60	£6.30	£8.70	£25.00
Soft, ripe, rounded and packed with plummy spice and red fruit flavours. A very gentle texture supports plenty of blackberry, bramble fruit. A real over-performer.				
Urmeneta Cabernet Sauvignon	£4.60	£6.30	£8.90	£26.00
Dark, ruby colour, full of red fruit aromas, perfectly mixed with sweet vanilla and coconut notes. It has a fresh mouthfeel, medium-body, soft tannins and a long, pleasant finish.				
Gran Rosso Primitivo	£5.00	£7.00	£9.30	£27.00
Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes.				

Our aim is to offer the best selection of seasonal meat, fish and vegetarian dishes. Seafood & shellfish subject to availability. 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 Pearces Butchers, our fish is supplied by Celtic Fish & Game, fruit & vegetables are supplied by Westcountry Fruit Sales. **We can easily cater for vegans and any allergies you may have. Please discuss this with your server at the time of ordering. (GF) Gluten Free (V) Vegetarian**