



Summer Evening Restaurant Menu

To Start

- Cornish cheese beignets with sweet chilli dipping sauce (vg) £5
Cornish hand-picked white crab with lime & coriander,
chargrilled sour dough * £7
Cantonese pork belly with spring onion and sesame * £6
Baba ganoush with pitta & crudités (vegan) £5
Baby Buddha salad (vegan or vegetarian) * £5

To share

- Charcuterie board; selection of Spanish sliced meats, olives,
hummus, bread & oil * £10

From the Sea; Squid, white crab, prawn skewers, mackerel pate,
warm bread, sweet chilli dip and home-made tartar * £15

Main

From the Grill

- 10oz Rump £18
8oz Sirloin £20
Veggie Steak (vegan) £12
Prawn Skewers £14
Surf & Turf £22
Sauces; Cornish blue cheese, peppercorn, or café de Paris butter
£2.50

All steaks served with rustic chips, Field mushroom, cherry vine
tomatoes, coleslaw and onion rings. *

Burgers

Arms Burger; two homemade 100% beef patties topped with gherkins, jack cheese & streaky bacon finished with baby gem, red onion, and a slice of tomato inside a brioche bun

Chicken Burger; lightly seasoned Free-range chicken breast in a brioche bun with crispy salad, avocado and chipotle mayo

Veggie Burger; southern fried burger topped with cheese in a Brioche bun filled with crispy salad & mayo. Vegan option available

All burgers served with rustic chips and homemade coleslaw *
£12

Meat

Free range chicken ballotine with spinach and red pepper on a bed of sautéed new potatoes and a Puttanesca sauce £12*

Sticky bourbon pork flat bread with corn on the cob, 'slaw, chips and caramelised apple £10

Smokey turkey tagine with jewelled Israeli couscous & griddled haloumi *low fat* *£12

Fish

West country trout with dill potatoes, charred courgette and beetroot pesto (contains nuts) *£14

Cornish beer battered Cod with rustic chips, homemade mushy peas, chunky tartar sauce and lemon wedge *£10

Local Crab and harissa macaroni cheese served with a fresh summer salad and garlic ciabatta £14

Local mussels cooked in a Cuckoo Valley cider sauce with a warm artisan baguette *£6/£12

Vegetarian & Vegan

Summer Garden Buddha bowl, full of raw & cooked vegetables, grains, pulses & seeds with a tahini dressing £12 *(Veggie or Vegan)

Tri coloured gnocchi with garlic and sage butter, topped with rocket, toasted pine nuts and parmesan £10 (Vegetarian)

Turkish 'kebab' with shredded red cabbage, caramelized onions, coleslaw, hot sauce & French fries on a caraway flat bread £12 (Vegan)

'Fish and chips', Battered Banana blossom with rustic chips, homemade mushy peas, tartar & lemon £12 *(Vegan)

Dirty fries, Rustic chips topped with BBQ jack fruit & cheese (Veggie or Vegan) * £10

Sides

Chips £2.50

Sweet potatoes fries £3.50

Garlic Bread £2.50

Seasonal Vegetables £2.50

Onion Rings £2.50

Warm Bread & Oil £2

Olive Selection £2

Food allergies and intolerances:

Before you order your food please speak to a member of staff if you wish to know about our ingredients.

Nuts are present in some of our dishes

* GF option is available on request

Our food is freshly made, and we source our ingredients locally where possible.

We use free range eggs & chicken

Suppliers;

Meat - Angus Trotter

Fish - Matthew Stevens

Game & Charcuterie - Celtic Fish & Game

Fruit & Vegetables - West Country, Plough to Plate

Dairy - Free Range Dairy Portreath

Cheese - Rodda