



Summer Lunch Menu

Nibbles, Starters & Sides

Olives, basil & garlic **£4 (v,gf)**

Artisan sourdough bread - fermented Cornish seaweed butter **£5 (v)**

Sumac pitta chips - muhamara dip **£4 (vegan)**

Fresh Oyster - pomegranate vinaigrette **£3 (f,gf)** each

Boquerones - olive oil crostini - saffron aioli **£6 (f,gf)**

Franks chicken wings - blue cheese dip **£7 (gf)**

Bresaola carpaccio – sauerkraut- whipped burrata -walnut - pumpkin seeds **£8 (gf)**

French fries with truffle, parmesan & aioli **£5**

Chunky chips with seaweed salt **£4**

Creole corn on the cob **£5 (v)**

Main Course

Ribeye Steak- chips or new potatoes- balsamic roasted shallots- stout onion rings - tomato salad **£ 30** Add peppercorn or blue cheese sauce **£2 (gfa)**

Double 4 oz Beef Burger – smoked bacon – jack cheese – burger sauce- salad-chips – coleslaw **£16 (gfa)**

Chicken caesar burger– bacon –parmesan– caesar dressing -chips- coleslaw **£16 (gfa)**

Fish & Chips -Cornish ale battered cod - mushy peas & mint sauce - tartare - seaweed salted chips **£17 (gfa)**

St Austell bay Mussels - aromatic coconut broth - Artisan sourdough **£18 (gfa)**

Sweet & sour tofu, Sticky rice - scallion pancake - green papaya salad **£15 (Vegan)**

Onion bhaji burger – paneer - mango chutney mayo - raita **£15**

Nourish bowl, Vegan green Greek goddess salad bowl **£15 (n, vga)**

Fish & chips – Cider & seaweed battered banana blossom - mushy peas- mint sauce - tartare **£16 (Vegan)**

Crab sandwich on granary, Cornish crab and mayonnaise with a touch of lemon and black pepper, crisps and salad **£15 (f)**

Crab Rangoon, Twist on a classic. Toasted with spring onions chilli and garlic, crisps & salad **£12 (f)**

Toasted sourdough sandwiches, served with salad and coleslaw £12

- Ham & Swiss cheese
- Spicy haloumi and honey
- Bacon, Brie and redcurrant
- Black olive, sun blushed tomatoes, avocado and plant based cheese

Something sweet to finish

Dark Chocolate ganache- chocolate soil- Raspberry sorbet **£6 (gf)**

Limoncello tiramisu **£6**

Cardamon & white chocolate bunt cake - pistachio ice cream **£5**

Cornish cheese -Smuggler - Brie - fruit toast- chutney- damson gin digestive **£9 (gf)**

Café gourmand- macaron-crème Brûlée- mille- feuille - Macchiato **£9 (gf)**

Please ask for today's vegan option **£6**

Treleavens luxury Cornish ice cream & sorbet **£3 per scoop**

Millionaire shortbread

Raspberry (vg)

Orange and Mascarpone

Lemon & Elderflower (vg)

Coffee latte crunch

Cornish Vanilla

Vegan Raspberry ripple

Affogato, Scoop of Cornish vanilla with a double espresso shot and amaretti biscuits **£6**

Add a shot of Cornish rum or amaretto **£2**

Liquor coffee **£6**

Thank you for choosing to eat with us.

We hope you have a great time, if anything is not as you had hoped for please let us know so that we can try to resolve it before you leave,

Please inform us of any Allergies or Intolerances when ordering.

Our food is freshly cooked for you so please be patient during busy periods, if you are on a tight schedule, please let the waiting staff know. Otherwise sit back and enjoy something from our well stocked bar.

A discretionary service charge of 10% will be added to tables of 6 or more adults

Omlowenha dha voes!



v - Vegetarian

vga- Vegan available, Please specify when ordering

gf - Gluten free

gfa - Gluten free option available, please specify when ordering.

n - Nuts

f - Fish and/or seafood