

Nibbles

Crusty ciabatta	£1.50
Garlic Ciabatta	£2.50
Crusty ciabatta bread with olive oil, black olive tapanade and balsamic vinegar	£2.95
Marinated Olives	£3.25

Starters

Homemade soup of the day with crusty ciabatta	£3.95
A smooth homemade terrine of chicken liver parfait with red onion marmalade and toasted malt crunch bread	£5.95
Tempura king prawns on a stir-fry of thinly sliced vegetables with crushed peanuts, spring onion and sweet soy marinade	£5.95
Seared lamb cutlets on a cherry tomato, marinated olive and feta cheese salad dressed with a rich balsamic reduction	£5.95
Mezze plate - selection of cured meats, vegetables and dips	£6.95
Cullens skink: Steamed mussels and smoked haddock in a creamy potato chowder with onions and leeks infused with fresh lemon and flat leaf parsley and served with crusty ciabatta bread	£7.95



V Suitable for Vegetarians
N Contains Nuts

Whilst our menu dishes do not have nuts as a main ingredient unless stated, there may still be traces of nuts and nut oil present.

Main Courses

Remember...

Children's Portions: Half Size - Half Price!

Homemade beef burger topped with a tangy tomato salsa and finished with Cornish olde smokey cheese in a soft white bap with salad leaves and hand cut chips.	£8.95				
Strips of parpadelle pasta tossed in our homemade pesto and accompanied with a tomato and halloumi cheese bruchetta	£8.95				
Homemade chicken curry made using cream, coconut milk, cherry tomatoes and infused with mild rich spices served with braised red chilli rice, mint riatta and homemade naan bread	£10.95				
Tender strips of seared Cornish steak in a thinly sliced stir-fry with crushed peanuts, spring onion and a sweet soy marinade with egg noodles	£11.95				
Fish pie - Pieces of cod, Salmon and smoked Haddock gently poached in a creamy lemon and Dijon veloute topped with cheddar cheese mash potato and served with fresh lemon and vegetables	£12.95				
Four hour slow roasted pork belly in a Cornish pear rattler gravy served with crispy leeks, new potatoes and vegetables	£12.95				
Braised Lamb shank with spring onion and fresh herb mash potato and served with a rich mint red wine jus	£13.95				
Cornish fillet or Cornish sirloin steak served with creamy peppercorn sauce, beer battered onion rings, roasted cherry tomatoes and hand cut chips	<table border="0"> <tr> <td>6oz Fillet</td> <td>£18.95</td> </tr> <tr> <td>8oz Sirloin</td> <td>£16.95</td> </tr> </table>	6oz Fillet	£18.95	8oz Sirloin	£16.95
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Sweets

Homemade steamed golden syrup sponge with thick custard and winterberry coulis	£4.95
Slab of warm chocolate and walnut brownie with chocolate sauce and Cornish clotted cream	£4.95
Homemade split vanilla pod crème brulee with shortbread biscuits	£4.95
Individual homemade apple crumble served with thick custard	£4.95
Selection of Cornish cheeses with crackers and homemade red onion jam	£6.95

Coffees

Americano	£1.70
Flat White	£1.80
Espresso	£1.60
Double Espresso	£2.20
Machiato	£1.90
Mocha	£2.40
Flavoured Syrups	40p
Tea / Herbal Tea	£1.50
Cappucino	£2.20
Latte	£2.20
Hot Chocolate	£2.40
Liqueur Coffee	£4.50



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