



## NIBBLES

<b>ROSEMARY &amp; SEA SALT FOCACCIA</b> <i>vg</i>	<b>4.0</b>
Olive oil and balsamic vinegar. (363 kcal)	
<b>MARINATED MIXED OLIVES</b> <i>vg</i> (53 kcal)	<b>4.0</b>
<b>CHORIZO BITES</b> (474 kcal)	<b>5.5</b>
<b>PADRÓN PEPPERS</b> <i>vg</i> (61 kcal)	<b>4.0</b>

## PUB CLASSICS

<b>6OZ WEST COUNTRY BEEF BURGER</b>	<b>14.5</b>
In a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, and fries. (1629 kcal)	



Pair with the clean and crisp, thirst-quenching notes of korev lager.

<b>WEST COUNTRY 8OZ RUMP STEAK</b>	<b>18.0</b>
Garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomato, portobello mushroom, and chips. (1022 kcal)	
+ Shell-on black tiger prawns in garlic & chive butter (118 kcal)	<b>4.0</b>
+ Peppercorn sauce (56 kcal)	<b>3.0</b>

<b>GOLDEN WHOLETAIL SCAMPI &amp; CHIPS</b>	<b>13.5</b>
Peas, tartare sauce, and lemon. (1554 kcal)	

<b>FISH &amp; CHIPS</b>	<b>14.5</b>
Coated in a St Austell Ale & seaweed batter with garden or mushy peas, tartare sauce, and lemon. (1671 kcal)	
+ Chip shop curry sauce <i>v</i> (16 kcal)	<b>2.0</b>



Pair with Tribute, our light and zesty, easy-drinking pale ale.

25p from every portion of Fish & Chips sold is donated to the St Austell Brewery Charitable Trust, the beneficiaries in 2022 will be the Marine Conservation Society & the Air Ambulance.

<b>BANANA BLOSSOM 'FISH' &amp; CHIPS</b> <i>vg</i>	<b>13.0</b>
Instead of fish, we coat banana blossom in a St Austell Ale & seaweed batter with garden or mushy peas, vegan tartare sauce, and lemon. (1220 kcal)	

<b>CHICKEN, HAM HOCK &amp; LEEK PIE</b>	<b>14.5</b>
Chips, chicken gravy, and a choice of garden or mushy peas. (1284 kcal)	



## FOR THE CHILDREN

We have a children's menu available for the little ones. Please ask your server.

## STARTERS

<b>SEASONAL SOUP</b> <i>v, vg option</i>	<b>7.0</b>
Warm artisan baguette and Cornish butter.	
<b>HALLOUMI FRIES</b> <i>v</i>	<b>7.0</b>
Deep-fried halloumi, jalapeño & roasted pepper relish, and hoisin mayo dressing. (446 kcal)	
<b>SALT &amp; PEPPER SQUID</b>	<b>7.5</b>
Sweet chilli, lime & coriander mayo, and lemon. (339 kcal)	
<b>CHICKEN LIVER &amp; BRANDY PARFAIT</b>	<b>7.5</b>
Red onion chutney, Cornish Gouda & herb crumb, with crostini toasts. (396 kcal)	
<b>SMOKED TOFU SATAY SKEWER</b> <i>vg</i>	<b>7.5</b>
Seared gem lettuce, smoked tofu skewer in a coconut satay sauce. (314 kcal)	
<b>INDIAN SPICED LAMB FLATBREAD</b>	<b>8.0</b>
Pulled spiced lamb with a red onion, tomato, coriander and fresh chilli garnish, with a honey & lime yoghurt dressing served on ripped naan. (395 kcal)	

## MAINS

<b>HUNTER'S CHICKEN</b>	<b>13.5</b>
Butterflied chicken breast, barbecue sauce, smoked bacon and cheese, with chips and salad garnish. (1108 kcal)	
<b>PAN SEARED RED MULLET</b>	<b>14.0</b>
Red mullet fillets, chargrilled gem lettuce hearts. Served with Cornish new potatoes in a warm tartare sauce. (537 kcal)	
<b>LOCALLY SOURCED STEAMED MUSSELS</b>	<b>16.5</b>
Cooked in a Rattler cider, leek & cream sauce. Served with an artisan baguette and fries. (1644 kcal)	
<b>MALAYSIAN LAKSA</b> <i>vg</i>	<b>13.0</b>
Red and green peppers, spinach & cauliflower florets, with fresh chillies. Cooked in a spicy coconut curry broth with rice noodles, topped with fresh coriander and crispy noodles. (584 kcal)	
With pan-seared sliced chicken breast (828 kcal)	<b>15.0</b>
With butterflied black tiger prawns (533 kcal)	<b>15.0</b>

Pair with the crisp citrus, pineapple, and grapefruit notes of Proper Job IPA.



<b>HOUSE SALAD</b> <i>vg</i>	<b>9.0</b>
Mixed leaf, cucumber, cherry tomatoes, chargrilled courgette, sun-dried tomatoes, sliced red onion, with French dressing. (179 kcal)	
With Coronation chicken, lime & coriander (691 kcal)	<b>13.0</b>
With Atlantic prawns in a classic cocktail sauce (336 kcal)	<b>13.5</b>
With smoked tofu satay skewer <i>vg</i> (488 kcal)	<b>12.0</b>

## SHARERS

<b>SEAFOOD SHARER</b>	<b>32.0</b>
Cider & leek mussels, fish goujons in St Austell Ale batter, smoked mackerel, salt & pepper squid, black tiger prawns, Atlantic prawn cocktail served with fries, sweet chilli, lime & coriander mayo, apple & celeriac remoulade, sliced focaccia, baguette & Cornish butter. (2513 kcal, 1257 kcal per serving)	



The Delicat Picpoul de Pinet is the perfect citrusy pairing for our delicious seafood sharer. We are offering this divine combination for a total of £52!

<b>BAKED CAMEMBERT</b> <i>v</i>	<b>17.0</b>
Studded with garlic & rosemary, spiced tomato chutney, caramelised red onion chutney, with warm focaccia and artisan baguette. (1353 kcal, 677 kcal per serving)	

## DESSERTS

<b>STICKY TOFFEE PUDDING</b> <i>v</i>	<b>7.0</b>
Banana ice cream, gingernut crumb, toffee sauce. (1211 kcal)	
<b>TRIPLE CHOCOLATE BROWNIE</b> <i>v</i>	<b>7.0</b>
Warm brownie served with berries, raspberry coulis, and crushed meringue. (577 kcal)	
<b>BLACK FOREST ROULADE</b> <i>v</i>	<b>7.0</b>
Black Forest roulade topped with a black cherry compote and chocolate flakes. (503 kcal)	
<b>BISCOFF CHEESECAKE</b> <i>v</i>	<b>7.0</b>
Biscoff cheesecake with chocolate sauce and a marbled chocolate pencil. (791 kcal)	
<b>WARM FRUIT &amp; NUT FLAPJACK</b> <i>vg</i>	<b>7.0</b>
Rich dark chocolate sauce with raspberry ripple ice cream. (842 kcal)	
<b>CORNISH ICE CREAM &amp; SORBETS</b>	<b>2.25</b>
PER SCOOP	
Vanilla <i>v</i> (135 kcal per scoop)	
Chocolate <i>v</i> (177 kcal per scoop)	
Strawberry <i>v</i> (160 kcal per scoop)	
Salted caramel <i>v</i> (193 kcal per scoop)	
Banana <i>v</i> (191 kcal per scoop)	
Vegan raspberry ripple <i>vg</i> (106 kcal per scoop)	
Raspberry sorbet <i>vg</i> (112 kcal per scoop)	
<b>WEST COUNTRY CHEESEBOARD</b> <i>v</i>	<b>9.5</b>
Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes, and celery. Please ask your server for details. (915 kcal)	

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.

## SIDES

<b>CHIPS</b> <i>vg</i> (566 kcal)	<b>3.5</b>
<b>CHEESY CHIPS</b> <i>v</i> (774 kcal)	<b>4.5</b>
<b>FRIES</b> <i>vg</i> (404 kcal)	<b>3.5</b>
<b>GARLIC BAGUETTE</b> <i>v</i> (204 kcal)	<b>3.5</b>
<b>CHEESY GARLIC BAGUETTE</b> <i>v</i> (412 kcal)	<b>4.5</b>
<b>DRESSED SIDE SALAD</b> <i>vg</i> (68 kcal)	<b>3.5</b>
<b>APPLE &amp; CELERIAC REMOULADE</b> <i>v</i> (129 kcal)	<b>3.5</b>
<b>LETTUCE WEDGE</b> <i>v</i>	<b>3.0</b>
Blue cheese sauce and crispy onion. (225 kcal)	
<b>SUMMER GREENS</b> <i>vg</i>	<b>4.0</b>
Mangetout, sugar snaps, kale, and fine beans lightly coated in warm garlic oil. (74 kcal)	



## HOT DRINKS

All served with a chocolate chip biscotti

<b>ESPRESSO</b> (37 kcal)	<b>2.55</b>
<b>DOUBLE ESPRESSO</b> (38 kcal)	<b>3.05</b>
<b>MACCHIATO</b> (42 kcal)	<b>2.70</b>
<b>AMERICANO</b> (69 kcal)	<b>2.55</b>
<b>CAPPUCCINO</b> (193 kcal)	<b>3.10</b>
<b>LATTE</b> (187 kcal)	<b>3.10</b>
<b>FLAT WHITE</b> (132 kcal)	<b>3.35</b>
<b>MOCHA</b> (315 kcal)	<b>3.25</b>
<b>ICED COFFEE</b> (187 kcal)	<b>2.55</b>
<b>POT OF TEA</b> (67 kcal)	<b>2.45</b>
<b>HERBAL OR FRUIT INFUSION</b> (36 kcal)	<b>3.05</b>
<b>HOT CHOCOLATE</b> (333 kcal)	<b>3.45</b>
<b>DELUXE HOT CHOCOLATE</b> (453 kcal)	<b>3.85</b>

We have a separate menu available for guests looking to avoid gluten, please ask your server.

*v* - vegetarian · *vg* - vegan

Adults need around 2000 kcal a day.