

EVENING MENU

STARTERS

TOMATO & PESTO SOUP (V) (GfO) | 6

Served with Ciabatta & Cornish Butter

SEAFOOD CHOWDER | 9

Local Seafood (Mussels, Prawns, Calamari & Cod) in a Creamy Sauce Served with Ciabatta & Cornish Butter

CRAB & SPINACH DIP (GfO) | 8

Local Crab & Spanish in a Thick Cheese Sauce & Topped with Melted Cheddar, Served with Home Ciabatta

ASIAN CHICKEN WINGS (GfO) | 8

Chicken Wings Coated with Your Choice of **Korean** (Spicy Gochujang) or **Japanese** (Teriyaki) Served with Hoisin Dipping Sauce

CAULIFLOWER FLORETTES (Ve) | 7

Coated Pieces of Cauliflower with a Vegan Harissa Mayo

HALLOUMI FRIES (V) (Gf) | 8

Halloumi Slices with Sweet Chilli Sauce

SALT & PEPPER CALAMARI | 8

Squid Pieces with a Salt & Pepper Coating with Garlic Aioli

1/2 PINT OF SHELL ON PRAWNS (Gf) | 10

Loads of Prawns with Bloody Mary Mayonnaise

BURGERS

Served on a Gourmet Semolina Bun with Salad & Skin-on Fries

Add Cheese or Bacon for 1 Each

DOUBLE STEAK BURGER | 15

8oz of Homemade Steak Burger

FIRECRACKER BRISKET BURGER | 16

Home Very Slow Smoked Beef Brisket with Jalapenos

CHANA MASALA BURGER (Ve) | 15

Homemade Indian Inspired Chickpea Burger (Mild) with Red Onion Chutney

HALLOUMI BURGER (V) | 16

Stacks of Halloumi & Sweet Chilli on the Side

SOUTHERN FRIED CHICKEN BURGER | 16

Southern Fried Chicken Breast with Cherkins & Chilli Jam

SIDES

For Complete Allergen Information, Please Scan the QR Code, or Ask Our Friendly Staff

SKIN-ON FRIES (Ve) (Gf) | 5

Add Cheese for 1

ONION RINGS (Ve) | 5

SIDE SALAD (Gf) (Ve) | 5

GARLIC BREAD (Ve) | 6

Add Cheese for 1



MAIN MEALS

BEETROOT & SQUASH WELLINGTON (Ve) | 19

with Root Veg Mash, Braised Red Cabbage & our Vegan Gravy

SEABASS (Gf) | 22

Local Pan-Fried Seabass Served with Cornish New Potatoes & a Spinach, Chorizo & White Wine Sauce

PORK BELLY PORCHETTA (Gf) | 20

Local Pork Belly Stuffed with Herbs, Garlic & Cranberry & Cooked Overnight. Served with Cornish New Potatoes, & a Local Sausage & Pancetta Rustic French Bean Stew

CAJUN CHICKEN LINGUINE | 19

Local Chicken Breast, Chorizo & Mushrooms in a Spicy Cajun White Wine Cream Sauce with Linguine Pasta & Home Garlic Ciabatta

THATCHED CHICKEN (Gf) | 19

Local Chicken Breast & Bacon Smothered in Homemade Jack Daniels & Coke BBQ Sauce & Melted Cheese. Served with Salad & Skin-on Fries

WHOLETAIL SCAMPI | 17

Breaded Scampi Served with Home Tartare & Salad

CORNISH BOUILLEBAISSE (GfO) | 22

Our Take on the Classic French dish. Shell on Mussels, Whole Prawns, Calamari & Cod in a Saffron & Basil Tomato Sauce & Finished with Homemade Spicy Rouille (Chilli Mayo) & a Home Ciabatta

STEAK & DOOM BAR PIE (GfO) | 18

Our Long Time Favourite. Huge Pieces of Steak in a Doom Bar Ale Gravy. Topped with Puff Pastry & Served with Skin-on Fries & Garden Peas

SWEET POTATO CHILLI TACOS (Ve) (Gf) | 16

Sweet Potato & Pineapple Chilli in Crunchy Tacos, Topped with Salsa & Served with Skin-on Fries & Salad

COD & CHIPS (GfO) | 20

Huge Cod Battered in Our Beer Batter & Served with Skin-On Fries, Garden Peas, Home Tartare & Giant Pickle Onion **Upgrade to Mushy Peas for 1**

HAM, EGG & CHIPS (Gf) | 16

Home Triple Smoked Ham, Double Free Range Hen's Egg, Skin-on Chips & Homemade Piccalilli

10oz SIRLOIN STEAK (GfO) | 25

Home Cut 10oz Sirloin Steak with Cornish New Potatoes, Fine Green Beans, Beer Battered Onion Rings & a Brandy, Mushroom & Green Peppercorn Sauce

CHILDRENS MEALS

HOMEMADE STEAK BURGER | 8

Add Cheese for 1

COD GOUJONS | 8

SCAMPI | 7

TRIO OF SAUSAGES | 7

VEGAN NUGGETS (Ve) | 7

CHICKEN GOUJONS | 8

Above Served with Chips and your Choice of Peas, Baked Beans or Salad

HAM, EGG & CHIPS (Gf) | 8

SOURDOUGH PIZZA (V) | 10

Topped with Tomato & Cheese. Big Enough to Share, or for One Hungry Kiddo

TOMATO LINGUINE (V) | 8

Linguine Pasta in a Tomato Sauce