

Evening Menu

All our food is locally sourced wherever possible and freshly cooked.
Please let us know your menu choice in the morning

Starters

Spicy Red Lentil Soup – A homemade soup served with a warm roll and butter (V) (GF) **£4.50**

Garlic mushrooms – Mushrooms cooked with garlic and parsley butter served with a roll and butter (V) (GF) **£4.50**

Smoked Mackerel Pot – Flaked smoked mackerel layered with tomato and cream topped with cheesy breadcrumbs, served hot **£5.00**

Main Courses

Chicken in Cornish Cider – Strips of chicken breast cooked with garlic, onion and thyme in a cider and cream sauce (GF) **£11.50**

Cornish Lamb Steak – Cornish lamb steak served with minted crushed new potatoes and port and red currant jus (GF) **£11.50**

Bass fillets with Sweet Potato Chips – Pan cooked Bass fillets served with sweet potato chips and balsamic cooked tomato **£12.00**

Butternut Squash, spinach & pine nut risotto – Creamy Arborio rice cooked with onion, garlic, white wine and vegetable stock, butternut squash, spinach and pine nuts (V) (GF) **£11.00**

Choice Salad - Your choice of Cajun chicken, egg and cheese, ham, smoked mackerel or prawns with salad leaves, pasta salad, baby new potatoes and homemade creamy coleslaw **£10.50**

Desserts

A selection of desserts will be offered at the end of your meal; all served with Kelly's Clotted Cream Ice Cream or Rodda's clotted cream **£5.00**

Cornish Cheese Platter – A selection of Cornish cheeses with Cornish chutney **£6.50**

Children's Meals – Please discuss options with us **£6.00**

Filter coffee or tea - **£1.30**

(GF) – Gluten Free (V) – Vegetarian

If you have any other dietary requirements please let us know and we will do our best to cater for you