

Evening Menu

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

Starters

Minestrone Soup – A homemade soup served with roll and butter (V) (GF) **£4.75**

Garlic Mushrooms – Closed Cup Mushrooms filled with Garlic and Parsley Butter and served with a warm Crusty Roll (V) (GF) **£4.75**

Smoked Mackerel Pot – A warm starter of flaked smoked mackerel layered with tomato and cream topped with cheesy breadcrumbs **£5.50**

Main Courses

Chicken in Cornish Cider – Pan cooked Chicken fillets with onion, thyme, and a Cornish cider and cream sauce (GF) **£12.00**

Cornish Lamb Steak – Griddled Cornish Leg lamb steak served with turmeric and chilli mashed potato and balsamic and red wine jus (GF) **£12.00**

Potato Crusted Salmon – Oven cooked Supreme of Salmon coated in crispy grated potato with a balsamic and red wine reduction (GF) **£13.00**

Tomato and Courgette Quiche – A homemade quiche with fresh tomato, courgette and cheese served warm with salad or vegetables (V) **£11.00**

Choice Salad - Your choice of Cajun chicken, egg and cheese, smoked mackerel or prawns with salad leaves, pasta salad, baby new potatoes and homemade creamy coleslaw **£11.00**

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 **£5.50**

Cornish Cheese Platter – A selection of Cornish cheeses with Cornish chutney **£7.00**

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

Filter coffee or tea - **£1.40**

Wine – We have a good selection of wines to complement your meal, please ask to see our wine list. House wine available by the glass. Dessert wine available by the half bottle.

(GF) – Gluten Free (V) - Vegetarian