

# Sept 2024 Evening Menu-Served Monday & Tuesday and Thursdays & Friday from 6-8pm

## Wednesday Night is Carvery Night - Join us from 6pm!

## **Starters**

Soup of the Day (VG) (GFO) Warm Ciabatta Roll & Butter £7
Breaded Brie Wedges (V) Cranberry Sauce £7.50
Duck Spring Rolls Sweet & Sour Sauce £7
Vegan Feta & Olives £7.50

#### Mains

Homemade Beer Battered Cod Rustic Chips, Peas, Tartare Sauce £19
Cornish Lamb Rump (GF) Mushroom & Madeira Sauce £24
Pan-seared Chicken Breast Tarragon Sauce £22
King Prawn Linguini Garlic Ciabatta £21
Cornish Beef & Ale Pie £18
Chicken, Ham & Leek Pie £17.50
Sweet Potato & Butternut Squash Pie (VG) £17

(All pies served with Creamy Mash & Seasonal Vegetables)

Quorn Fillet Burger (V) Brioche Bun, Smoked Cheese, Lettuce, Tomato, Sweet Chili Sauce, Rustic Chips £18

### **Steaks**

10oz Gammon Steak (GFO) Chips, Fried Egg, Pineapple, Onion Rings, Garden Peas £22
8oz Cornish Sirloin Steak (GFO) Chips, Onion Rings, Garden Peas, Grilled Tomato & Mushrooms £27
Add Blue Cheese or Pepper Sauce £3

## Kids Meals £8

9" Margarita Pizza, Southern Fried Chicken & Chips or Pasta & Tomato Sauce
One child (12 and under) eats Free with every Adult main course

## Desserts £6

Salted Caramel Brownie Cornish Clotted Creme
Apple & Cinnamon Crumble Custard
Strawberry & Clotted Cream Cheesecake Berry Compote
Chocolate & Orange Torte (GF) & (VG) Vegan Vanilla Ice Cream
3\*Scoops of Ice Cream (Chocolate, Strawberry, Vanilla)

# Coffees & Cornish Teas are available from £3

<u>Allergen Statement:</u> Please advise us if you have any dietary requirements, as we cannot guarantee your order is 100% free from any of the known 14 allergenic ingredients. Fish dishes may contain bones/shell.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFO) Gluten Free Option