



NIBBLES

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

PUB CLASSICS

6OZ WEST COUNTRY BEEF BURGER	15.0
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.

WEST COUNTRY 8OZ SIRLOIN STEAK	26.0
Garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomato, rocket & sweet drop pepper salad, and chips. (947 kcal)	
+ Shell-on black tiger prawns in garlic & chive butter	5.0
(118 kcal)	
+ Peppercorn sauce	3.0
(56 kcal)	
GOLDEN WHOLETAIL SCAMPI & CHIPS	14.0
Peas, tartare sauce, and lemon. (1554 kcal)	
FISH & CHIPS	16.0
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>	2.0
(16 kcal)	



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.

BANANA BLOSSOM 'FISH' & CHIPS <i>vg</i>	14.0
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)	
CHICKEN, HAM HOCK & LEEK PIE	14.5
Chips, chicken gravy, and a choice of garden or mushy peas. (1284 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.

STARTERS

SEASONAL SOUP	7.0
Warm artisan baguette and Cornish butter.	
GOAT'S CHEESE PARFAIT <i>v</i>	7.5
Herb & honey infused goat's cheese with sun-dried tomatoes rolled in a pistachio crumb. Served with a beetroot & horseradish relish and crostini toasts. (373 kcal)	
CHICKEN & APRICOT TERRINE	8.5
Pressed chicken & apricot terrine served with a pineapple & chilli relish and crostini toasts. (347 kcal)	
BASIL & TOASTED PINENUT GNOCCHI <i>vg</i>	8.0
Warm gnocchi wrapped in basil pesto. Served with red amaranth and toasted pine nuts. (319 kcal)	
SALT & PEPPER SQUID	8.0
Sweet chilli, lime & coriander mayo, and lemon. (339 kcal)	
BUTTERFLIED ASIAN STYLE PRAWNS	9.0
Pan-seared butterflied black tiger prawns with oriental salad, chilli & lime dressing, coriander, chillies, lime, and toasted peanuts. (275 kcal)	

MAINS

MEDITERRANEAN CHICKEN	15.0
Seared butterflied chicken breast topped with basil pesto, sun-dried tomatoes, and buffalo mozzarella. Served with Cornish new potatoes and dressed salad. (783 kcal)	
MARKET FISH	18.0
Please ask for today's catch.	
LOCALLY SOURCED STEAMED MUSSELS	17.0
Cooked in a Rattler cider, leek & cream sauce. Served with an artisan baguette and fries. (1644 kcal)	
MALAYSIAN LAKSA <i>vg</i>	13.0
Red peppers, mangetout, 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	16.0
(828 kcal)	
With butterflied black tiger prawns	16.0
(533 kcal)	
CAESAR SALAD <i>v</i>	12.0
Gem lettuce leaves bound in a Caesar dressing, garnished with rosemary and sea salt focaccia croutons, parmesan crisp, and crispy onions. (362 kcal)	
With smoked mackerel	14.5
(663 kcal)	
With grilled chicken breast	14.5
(629 kcal)	
WALDORF SALAD <i>v</i>	12.0
Mature Davidstow Cheddar with red grapes, celery, apples & toasted walnuts, wrapped in a blue cheese dressing. Served with gem lettuce leaves and crispy onions. (545 kcal)	

SHARERS

SEAFOOD SHARER	32.0
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, artisan baguette, and 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!

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

DESSERTS

STICKY TOFFEE PUDDING <i>v</i>	7.0
Banana ice cream, gingernut crumb, toffee sauce. (1211 kcal)	
TRIPLE CHOCOLATE BROWNIE <i>v</i>	7.0
Warm brownie served with berries, black cherry compote, crushed meringue, and Cornish clotted cream. (568 kcal)	
LEMON CURD BRÛLÉE TART <i>v</i>	7.0
Zesty lemon curd in a shortcrust pastry tart with a brûléed top. Served with Cornish clotted cream, raspberry coulis, and berry garnish. (469 kcal)	
TROPICAL TRIFLE	7.5
Pomegranate molasses and rum infused sponge, pineapple, passion fruit & mango compote, crème anglaise, with a coconut cream cheese topping and a pistachio crumb. (487 kcal)	
WARM FRUIT & NUT FLAPJACK <i>vg</i>	7.0
Rich dark chocolate sauce with raspberry ripple ice cream. (842 kcal)	
CORNISH ICE CREAM & SORBETS	2.5
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)	
WEST COUNTRY CHEESEBOARD <i>v</i>	9.5
Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes, and celery. Please ask your server for details. (915 kcal)	



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

SIDES

CHIPS <i>vg</i>	3.75
(566 kcal)	
CHEESY CHIPS <i>v</i>	4.5
(774 kcal)	
FRIES <i>vg</i>	3.75
(404 kcal)	
GARLIC BAGUETTE <i>v</i>	3.75
(204 kcal)	
CHEESY GARLIC BAGUETTE <i>v</i>	4.5
(412 kcal)	
DRESSED SIDE SALAD <i>vg</i>	3.75
(68 kcal)	
APPLE & CELERIAC REMOULADE <i>v</i>	3.75
(129 kcal)	
LETTUCE WEDGE <i>v</i>	3.5
Blue cheese sauce and crispy onion. (225 kcal)	
SUMMER GREENS <i>vg</i>	4.0
Mangetout, sugar snaps, kale, and fine beans lightly coated in warm garlic oil. (74 kcal)	



HOT DRINKS

All served with a chocolate chip biscotti

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

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.