

## Dinner Menu

### Appetisers

Smoked mackerel pate served with toast £6

Paprika nachos homemade hummus (vg) £6

Giant Gordal olives (vg gf) £5

### Starters

Crispy battered squid rings homemade tartar sauce (df) £10

Cauliflower & truffle oil arancini aioli & pickled beetroot (v) £11

Crab samosa with chilli, lime & sweet chilli sauce (df) £10

Soup of the day served with warm bread (v gfo) £8

Onion bhajis homemade mango chutney (vg gf) £9

### Mains

Goats cheese tortellini pesto, tomato, balsamic, grana padano & pine nuts (v) £25

Seafood risotto prawns, squid, brown crab, lemon, chilli, herbs & parmesan (gf) £26

Bakehouse beef burger brioche bun, aioli, tomato, gherkin, onion rings & chips £15

Add cheddar £1 Add smoked streaky bacon £3

Mushroom risotto balsamic reduction, grana padano, truffle oil & chives £14 (vgo gf)

Battered fish goujons chips, buttered peas & homemade tartar sauce £16

Soz chargrilled sirloin chips, shallot puree, roasted tomato & peppercorn sauce £29

### Sides

Battered onion rings (vg) £4

Hand cut chips (gf vg) £4

Three garlic butter king prawns (gf dfo) £9

Balsamic roasted mushroom (vg) £2

Garlic & herb butter £2

Garlic & chilli rub £1.50

Condiments 20p

### Allergens Key

V: Vegetarian Vg: Vegan Gf: Gluten free Gfo: Gluten free option Df: Dairy free Dfo: Dairy free option vgo: vegan option

Please inform a member of staff if you have any dietary requirements, not all ingredients are listed on the menu.

### Suppliers

We try to use local sustainable suppliers, so we can reduce our carbon footprint and keep all ingredients as local as possible.

Harvey Brothers Butchers – just up the road! Westcountry Fruit Sales – Falmouth Mounts Bay Dairy – Crowlas

Real Cornish Crab Company – Longrock Celtic Fish & Game – St. Ives Forest Produce – Cullompton Scarlet Wines – St. Erth