

Lunch starters/ Snacks

Mixed Spanish Olives £3 vg df gf
Mackerel Pate & croutons £4 gfo
Salt & pepper crisps, hummus £3 v df gf
Hand cut chips £3.50 vg df gf v
Cheesy hand cut chips £4 gf v
Parmesan, truffle oil & balsamic hand cut chips £4.20 gf

Lunch Mains

Seafood spaghetti – garlic – chilli – lemon – king prawns – squid – brown crab & parmesan £15
Seafood sharer: Garlic king prawns – tempura squid & sweet chilli sauce – mackerel pate & croutons – fish goujons & tartar sauce £15/£29
8oz pan fried Sirloin – hand cut chips – peppercorn sauce – confit shallot £20 gfo
Crispy salt & pepper squid – hand cut chips – lemon aioli £12
Bean taco – homemade tortilla – avocado – sweet chilli – cheddar £14 (v) (vegan cheese available)
Pulled pork burger – leaves – BBQ sauce – sesame seed brioche bun – apple coleslaw – hand cut chips £13
Toasted Cubano – beef – ham – sweet mustard – Emmental cheese – sliced gherkin – garlic butter £8
Toasted brie bacon & cranberry sauce panini £8
Superfood salad – avocado – roasted seeds – hummus – leaves – tomato – pickled fennel – red onion £9 (vg)
Soup of the day – cheese on toast £6.50 (v) (vegan cheese available)

Dessert

Our take on Jaffa Cake – vanilla parfait – dark chocolate mousse – orange jelly £8
Cheeseboard – 4 cheeses – homemade chutneys & oat biscuits £10 v
Homemade sorbets £1.50 per scoop: Coconut – plum – strawberry vg df gf
Homemade vanilla bean ice cream £1.50 per scoop

Coffee

Cappuccino/ Latte/ Flat white/ Mocha Latte £3.50/ £4
Americano £3/ £3.50 Espresso £2.50/ £3 Wobbly Coffee £6.50

Hot Chocolate

Regular hot chocolate £3 Ultimate hot chocolate £4 (whipped cream, mini marshmallows & chocolate buttons)

Tea £2.50

Breakfast tea/ Vanilla chai/ Tumeric gold / Matcha green tea / Strawberry & cucumber
Lemon, ginger & honey / Pure camomile / Fresh mint tea £2.75

Suppliers: Penwithian, Westcountry, Harveys Brothers Butchers, Celtic fish & Game, Forest Produce & Mounts Bay dairy
V: Vegetarian vg: Vegan df: Dairy free gf: gluten free