

**Lunch Menu**

Soup de jour (see specials board) served with bloomer	10.00
Spiced sweetcorn chowder with chilli and coriander falafel, spring onion & pickled veg Swap the falafel for king prawns add £2	16.00
Chicken wings marinated in a BBQ spice mix and served with a BBQ dip	11.00
Mackerel, horseradish and beetroot pate with granary bread	15.00
Baked fig, Parma ham and a herb infused cream cheese on roasted ciabatta with wild rocket	15.00
Fish and chips, delivered daily from our local Cornish fish supplier, served with well-seasoned creamy peas and homemade tartare sauce	20.00
Westcountry mussels cooked in a creamy cajun sauce, finished with chopped peppers, served with bloomer	20.00

***Burgers served in a brioche bun with fries & slaw and loaded with salad***

6oz beef burger with Cornish Yarg, bacon, salad and a sweet tomato relish	20.00
Fish fillet burger with tartare sauce and dill	18.00
Spiced falafel burger with sweet tomato relish	17.50

***Sandwiches on thick cut granary bloomer, served with side salad***

Bacon, Cornish brie and sweet tomato relish	16.00
Brown Cornish crab, prawns and lemon with fresh herbs	17.00
Smoked salmon, cream cheese and rocket	16.00
Roasted red pepper & houmous with salsa verde	14.00

**Sides**

Garlic ciabatta 5.50 (add cheese 0.50)	House salad 7.00	Curry sauce 4.00
Rosemary fries 6.00	Rosemary, garlic & parmesan fries 7.00	

we use a GM soya oil for some of our dishes.  
 Please be aware our food may contain allergens. Although every care is taken to prevent cross contamination, we cannot guarantee that any food is allergen free. If you have any allergies or intolerances please inform a member of the hospitality staff. A discretionary service charge of 12.5% will be added to your bill.