

To Start

Share Charcuterie , Pearl Balsamic Onions, Pesto, Olives, Valencia Almonds, Fresh Baked Bread (or Cornish Cheeses (V))	£10
Pan-Seared Scallops , Saffron, Bacon & Mushroom Sauce	£11
Smoked Pork & Chicken Liver Rosemary Pâté , Spiced Fruit Chutney Oven-Toasted Thin Crisp Bread, Paprika Butter	£9
Hand-Picked Padstow White Crab & North Atlantic Prawns , Leaves, Marie-Rose Sauce	£12
Our Vegetable Soup of the Day , Warm Bread, Basil Dip Oil (V)	£6
Pan-Fried Garlic Mushrooms , Porcini Cream Sauce (V)	£9
Westcountry Mussels Marinière	£9
Our Own Baked Garlic Bread (V) /with Melted Davidstow	£4/£4.5

From the Chargrill

Matured 8oz Fillet Steak , Locally Sourced	£28
Matured 12oz Prime Rib-Eye Steak ,	£24
Cornish Free Range Chicken Breast , Honey & Thyme	£15
Bacon Steak , Free Range Hen or Duck Egg	£15


All served with either:

*Peppercorn Sauce/ Pot of Jus / Garlic Butter / Crumbled Blue Cheese
with Chunky Chips, Portobello Mushroom, Grilled Tomato, Beer-Battered Onion Rings*

Fish

Westcountry Mussels Marinière , Mayo, Skinny Fries	£17
Ale Battered Fish Fillet of the Day Our own Tartare Sauce, Chunky Chips	£15
Seafood Linguine , Tossed with Fresh Pesto, Semi-Dried Tomato, Parmesan	£19
Seasonal Catch of the Day – See our Specials Menu	P.O.A
Fish & Shellfish Curry , Coconut Milk, Coriander Leaves, Red Chilli, Ginger, Turmeric Rice, Naan Bread	£19

Favourites

Duo of Lamb: Pan-Fried Liver & Bacon, Pot-Roasted Shoulder , Caramelised Onions, Mint Oil Mash, Gravy	£16
Steak Pie , Short Crust Pastry, Tribute Ale Gravy, Chunky Chips, Seasonal Vegetables	£14
Balsdon Farm Pork Belly , Honey Glazed Apples, Mash, Braised Red Cabbage, Cornish Cider Sauce, Crackling	£15
Chicken Curry , House-Roasted Spices, Slowly Cooked, (add Fried Chillis to your taste) Basmati Rice, Mango Chutney, Naan Bread 	£16
Seasonal Vegetable Curry , with same House Spices & Accompaniments (V)	£14

Pickwick Burgers

£13

Brioche Bun, Skinny Fries, Leaves. Sides: House Slaw & Ketchup

- **Haloumi**, Charred Peppers, Red Onion & Beetroot Relish (V)
- **1/2 Pounder Beefburger** Melted Davidstow / Cornish Blue Cheese
- **Chargrilled Free Range Chicken Breast** Honey Glazed

Children's Menu - £8

- **Chargrilled Free Range Chicken Breast**
- **Balsdon Farm Pork Sausages**
- **Battered Fish Fillet of the Day**

*The above served with Skinny Fries, Mash or Buttered Potatoes
& Baked Beans, Fresh Vegetables or Salad*

- **Spaghetti Bolognese**
- **Kids' Burger in a Bun, Skinny Fries, House Ketchup Dip**

Lunches (Served from 12 noon – daytime only)

Freshly Cut Sandwiches (Malted or White), Side of Mixed Salad:

Cornish Brie, Walnut & Grape Spiced Chutney	£ 7
North Atlantic Prawns, Marie Rose Sauce	£ 9
Hand-Picked Padstow White Crab Meat Lemon Mayonnaise	£11.5
B.L.T in Toasted Brioche Bun Chunky Chips	£8.5
Traditional Davidstow Cheddar Ploughman's Lunch (V)	£9.5
Bowl of Chunky Chips / with Melted Davidstow Cheddar (V)	£3.5 / £4
Malcolm Barnecutt's Cornish Pasty (Steak or Cheese & Onion (V)) Chunky Chips, Leaves	£ 8

Afternoon Cornish Cream Tea

Two Scones, Strawberry Jam, Cornish Clotted Cream, Pot of Tea / Coffee £7.5

Traditional Sunday Roast

Available from 12 Noon – 5pm

**Choose from: Topside of Cornish Beef, Crispy Belly Pork,
Breast of Chicken with Apricot & Thyme Stuffing**

£13

Slow-Cook Shoulder of Lamb, or Vegetarian Dish of the Day (V)

Yorkshire Pudding, Roast Potatoes, Peppered Root Mash, Seasonal Vegetables

Children's Portion - Beef / Lamb / Chicken / Belly Pork/ Nut Roast (V)

£8

Sweets

Crème Brûlée, Seasonal Fruit, Butter Biscuit

Dark Chocolate Torte, Confit Orange in Grand Marnier Liqueur Syrup,
Salt Caramel Ice Cream

Bread & Butter Pudding, Kirsch-Soaked Raisins, Apricot Glaze,
Cornish Vanilla Ice Cream

£7.5

Strawberry Meringue, Cornish Clotted Cream, Berry Coulis, Candied Hazelnuts

Sticky Date & Apricot Toffee Pudding, Caramel Sauce, Cornish Vanilla Ice Cream

Fresh Cream & Vanilla Choux Pastry, Chocolate Sauce, White Chocolate Caraque

See our Blackboard for our Sweet Specials

To Complement your Sweet: A Glass of Chilled Dessert Wine (100ml) - £5

A Selection of Cornish Ice Creams & Sorbets, Homemade Biscuits (See our Blackboard)

Adult £5 Child £3 Child's Chocolate Brownie Sundae £5

Cornish Cheese Platter

Choose from Davidstow Cheddar, Cornish Blue, Nettle-Wrapped Yarg, Gouda
& St Endellion Brie OR a taste of each! With Spiced Fruit Chutney & Baked Biscuits

£9

Affogatto

Espresso, Cornish Vanilla Ice Cream, Biscotti

£8

Port by the Glass (100ml) Ruby or Chilled White - £4.10

Liqueur Coffees - £7.25

Speciality Italian Coffees- See Menu

Hot Chocolate - £3.25

Pot of Traditional or Flavoured Tea - £2.5

For allergen information, please ask our Front of House.

Ask about our selection of Gluten-free options.