



Lunch MENU

Inn For All Seasons

Ciabattas

Battered Fish Finger 8.50
Tartare Sauce

Coronation Chicken 8.50
Curried Mayonaise

Steak and Onion 9.00
Beef Gravy

Stacked B.L.T 8.50
Mayonnaise, Gem Lettuce

Brie and Cranberry 8.00
Cranberry Jelly

**All are served with fries and a salad garnish*

Salads

Grilled Goats Cheese 10.00
Beetroot and Pear

Chicken, Bacon and Brie 11.00
Mayonnaise and Gem Lettuce

Smoked Salmon 10.00
Dill Mayonnaise and Lemon Oil

Ploughmans Lunch 12.50
Mature Cheddar, House Pickles, Baked Ciabatta

Light Bites

Loaded Pizza 9.50
*With a Choice of Two Toppings: Pepperoni, Fried Pepper, Ham, Pineapple or Mushroom *DFO/VGO*

Loaded Fries 8.00
*Pulled Pork, Chillies, Salsa, Guacamole, Cheddar *GFO/DFO/VGO*

Ham, Egg and Chips 11.00
Locally Sourced Ham and Eggs

Scampi and Chips 14.00
Tartare Sauce, Mushy Peas

Curry of the Day 14.00
Poppadom, Mango Chutney, Rice

Carvery

Enjoy our famous Carvery with a selection of locally sourced meats varying between beef, turkey, pork & gammon. A choice of fresh vegetables, Yorkshire pudding, stuffing & gravy

*(Nut roast option available) *VGO/GFO*

Standard 13.95

Nut Roast 13.95

Vegetable 10.95

Children's 8.95

(Suitable for Children aged 12 and under)

Desserts

Callestick Ice Cream Theatre Tub 3.00
*Choose from a variety of delicious Cornish Ice Creams *GFO*

Cake Cabinet 6.70
*Delicious homemade desserts prepared in house by our Chefs *GFO/VGO/DFO*

Allergens & Intolerances

If you have any specific allergies or intolerances let a member of staff know before placing your order.

Our allergies matrix is available on request.

Key: (V) Vegetarian / (VGO) Vegan Option / (GFO) Gluten Free Option / (DFO) Dairy Free Option