

# MENU

## Bar Snacks & Starters

<b>Salt &amp; Pepper Squid</b>	<b>8.9</b>
Tartare sauce, roasted lemon	
<b>Chicken Wings</b>	<b>7.5</b>
Sweet chilli glaze, spring onion <i>DF</i>	
<b>Olives</b>	<b>6.5</b>
Heat, herbs, citrus <i>DF, GF, VG</i>	
<b>Minestrone Soup</b>	<b>7.5</b>
Focaccia, Cornish butter <i>DFR, VG</i>	
<b>Goats Cheese Tart</b>	<b>8</b>
Caramelised red onion, rocket, basil <i>V</i>	
<b>Bang Bang Chicken</b>	<b>8</b>
Grilled chicken, iceberg lettuce, tomato, our secret recipe sauce <i>DF/GF</i>	

## The Inn For All Seasons Roast

Served with beef dripping & rosemary roasted potatoes, carrots & parsnips. Topped with our homemade Yorkshire pudding. Accompanied by orange & red wine braised red cabbage, seasonal greens, swede, caramelised red onion stuffing & our signature gravy.

<b>RJ Trevarthen Cornish Beef</b>	<b>17   19</b>
<b>Loin of Pork with Crackling</b>	<b>16   18</b>
<b>Mixed Nut &amp; Vegetable Bake</b>	<b>16   18</b>

## Roast Sides

Cauliflower Cheese topped with a herb crumb	<b>6</b>
8 x Pigs in blankets	<b>6</b>

**Served: Monday - Saturday | Carvery - Sunday**

## House Sides

Chunky Chips with Rosemary Sea Salt <i>GF, VG</i>	<b>5</b>
Beer Pickled Double Crisp Onion Rings <i>VG</i>	<b>5</b>
Fries with Rosemary Sea Salt <i>GF, VG</i>	<b>5</b>
House Slaw <i>V</i>	<b>4</b>
Garlic Focaccia <i>V</i>	<b>6</b>
Rocket, Caramelised Red Onion & Sundried	<b>7</b>
Tomato Salad <i>GF, VG</i>	

## Chef Specials

Head Chef Dan creates daily specials using Cornish produce  
Please see our boards or ask your server for details

**Thank you for choosing to dine with us.**

## Mains

<b>Fish &amp; Chips</b>	<b>17</b>
Beer battered catch of the day, chunky chips, crushed peas, roasted lemon, tartare sauce <i>DF</i>	
<b>Signature Burger</b>	<b>16</b>
6oz patty, brioche bun, rocket, caramelised red onion, tomato, rosemary fries <i>DF, GFR</i>	
Double up - <b>3</b>   Add bacon or cheese - <b>1.5 each</b>	
<b>Beef, Chilli &amp; Garlic Flatbread</b>	<b>17.5</b>
Homemade flatbread, sliced beef, peppers, tzatziki, rocket	
<b>'Moving Mountains' Burger</b>	<b>15.5</b>
Brioche bun, rocket, caramelised onion, tomato, rosemary fries <i>GFR, VG</i>	
<b>Gammon, Egg &amp; Chips</b>	<b>17.5</b>
10Oz RJ Trevarthan gammon steak, free range egg, watercress, chunky chips <i>DF, GF</i>	
<b>Scampi</b>	<b>17</b>
Chunky chips, crushed peas, roasted lemon, tartare sauce	
<b>Thai Red Curry</b>	
Onion, peppers, tomato, bok choy, steamed rice, coriander, poppadoms <i>DF, VG</i>	
Monkfish - <b>19.5</b>   Chicken - <b>17.5</b>   Mixed vegetable - <b>16.5</b>	
<b>Wild Mushroom &amp; Tarragon Spaghetti</b>	<b>16.5</b>
Parmesan, rocket, herb oil <i>V</i>	
Add chicken - <b>2.5</b>	
<b>Sirloin Steak</b>	<b>27</b>
8oz RJ Trevarthan sirloin, chunky chips, steak tomato, watercress <i>DF, GF</i>	
Add a peppercorn or mushroom & tarragon sauce	
<b>Seabass Minestrone</b>	<b>19</b>
Homemade chunky veg & pasta stew, rocket <i>DF</i>	
<b>Hunter's Chicken</b>	<b>16</b>
Bacon, BBQ sauce, cheddar, chunky chips, coleslaw <i>GF</i>	
<b>Harissa Cauliflower Steak</b>	<b>17</b>
Roasted new potatoes, tzatziki, greens <i>GF, VG</i>	
<b>Shepherd's Pie</b>	<b>16</b>
RJ Trevarthan lamb in a rich red wine gravy, topped with mash potato, buttered greens <i>GF</i>	
<b>To Finish</b>	
<b>Sticky Toffee Pudding</b>	<b>7</b>
Caramel sauce, honeycomb, vanilla ice cream	
<b>Lemon Posset Tart</b>	<b>7</b>
Mixed berries, meringue shards, mint	
<b>Chocolate Brownie</b>	<b>8.5</b>
Clotted cream, raspberries <i>GF, VG</i>	
<b>Callestick Cornish Ice Cream</b>	<b>3.2</b>
A selection of flavours served in a theatre tub	

### 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 (VG) / (GF) Gluten Free \ (DF) Dairy Free / (GFR) Gluten Free on Request / (DFR) Dairy Free on Request