

# Brunch Menu

<b>Just Be Breakfast</b>			10
Local pork & leek sausages, pancetta, poached eggs, Cornish hogs pudding, cooked tomato homemade beans, mushrooms, bubble and squeak and homemade buttered toast.			
<b>Just Be Vegetarian Breakfast</b>			9
Vegetarian sausages, poached eggs, halloumi sticks ,cooked tomatoes, mushrooms homemade beans, bubble and squeak and homemade buttered toast.			
Poached eggs and pancetta on homemade toast.			6.5
Poached eggs on homemade toast.			5
Gravadlax, spinach and scrambled eggs on homemade toast.			8.5
Wild mushrooms, spinach and pine nuts on homemade toast.			8.5
Frittata of goat's cheese, tomato and basil.			7
2 slices of homemade bread, toasted and served buttered with jam.			3.5
Homemade toasted teacake, buttered and served with jam.			3.5
Homemade scone, jam and clotted cream.			4
Homemade flapjack.			3.5
Homemade sandwiches; please ask for availability			
<b>Lunch dishes available from 12 noon</b>			
Please see our specials board for additional choices			
Delicately breaded sole goujons, triple cooked chips & homemade tartare sauce			8/15
Slow roasted five spice belly pork, fondant potatoes, plum puree & spiced cabbage			8/16
<b><u>ANTIPASTI BOARDS</u></b>			
VEGETARIAN; Beetroot and halloumi with a pesto drizzle, roast peppers, carpaccio of cauliflower with red pepper hummus, homemade bread & oils			14
SEAFOOD; Smoked mackerel, gravadlax, crevettes with marie rose sauce, homemade bread & oils.			16
CHARCUTERIE; A selection of cured meats reared and cured in North Cornwall, homemade bread & oils.			15
FORMAGGI; A selection of West Country cheeses, crackers, fruit and chutney.			10/15
MIXED CHARCUTERIE & FORMAGGI			16
<b><u>SIDE DISHES</u></b>			
Triple cooked chips	3.5	Hummus & crudities	4
Potato skins and dip	3.5	Seasonal vegetables	4
Homemade bread, dips & oils	3.5	Garlic Bread	3
Tomato & basil bruschetta	6.5	House salad (salad extra's available)	4.5

Gluten free options available