

Food Menu

Our food menu is created to be the best possible accompaniment to the wines offered. Smaller dishes could be individually selected and combined to sample with a range of wines or beers, ideal for sharing.

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| Baked Cornish "Boy Laity" camembert, homemade bread and chutney | 12 |
| Black pudding scotch egg, ale chutney & black pudding crumb | 6.5 |
| Tomato & basil bruschetta with garlic infused olive oil | 6.5 |
| Slow roasted five spice belly pork, fondant potatoes, plum purée & spiced cabbage | 8/16 |
| Delicately breaded sole goujons, triple cooked chips & homemade tartar sauce | 8/15 |
| Roasted squash, garlic and sage risotto topped with a crispy egg | 7/14 |
| French style mixed bean country cassoulet with ricotta dumplings | 7/14 |
| Roasted corn fed chicken breast stuffed with tomato & mozzarella, basil & olive oil mash and a rich tomato ragu | 16 |
| Sole meunière with a crisp salad | 20 |

ANTIPASTI BOARDS

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| 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 |

SIDE DISHES

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| 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 |
| Roasted garlic mashed potatoes | 4.5 | House salad (salad extra's available) | 4.5 |

DESSERTS

Today's dessert selection and Treleavens ice cream flavours are on our desserts board.

Gluten free options available