

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.

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	16
Delicately breaded sole goujons, triple cooked chips & homemade tartar sauce	8/15
Roasted squash, garlic and sage risotto	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

ANTIPASTI BOARDS

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

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.