

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.

Whole 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
Pork, fennel, & cumin meatballs, rich tomato ragu, with tagliatelle	14
Delicately breaded sole goujons, triple cooked chips & homemade tartar sauce	8/15
Pea & edamame risotto, mint oil, & parmesan crisp	7/14
Sweet potato & coconut curry, with pilau rice	7/14
Chicken saltimbocca, spinach mash, shimeji mushroom & marsala sauce	16
8oz Sirloin steak, triple cooked chips, tomato, mushroom, & peppercorn sauce	19

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
Olives	2.5	Bar mix	2.5

Gluten free options available

DESSERTS

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