

Chicken Satay Salad

free range chicken breast, peanut sauce marinade, boiled falmouth quail egg, minted potatoes, fine beans. 7.5 (*) (gf)

Vegan Frittata

tofu based frittata, courgette spaghetti, julienne carrot, roasted hazelnuts, mozzarella, crispy sage. 7 (vg) (*) (gf)

Haddock Scotch Egg

kiln smoked haddock fillet, st ewe egg, panko breadcrumbs, homemade brown sauce. 7

Stuffed Potato Gnocchi

beetroot & goats cheese stuffed potato dumplings, crème fraiche dressing, crushed walnuts, micro shoots. 6.5 (*) (v)

Cornish Scallops

pan roasted scallops, sweet tricolor pepper salsa, heritage cherry tomato salad, celery consommé. 9 (gf)

Gylly Burger

8oz steak burger, pulled shin of grass fed beef, pickled white cabbage relish, american mustard, burger sauce, chilli cheese, sweet potato fries, snickers hard shake (contains alcohol). 17 (gfo) (*)

Katsu Sea Trout Curry

crispy panko breaded sea trout, katsu style curry sauce, sticky jasmine rice, julienne vegetables, black onion seed. 16

Tregothnan Estate Venison

roasted fillet of venison, fondant potato, fine beans, stroganoff sauce. 21 (gf)

Market Fresh Fish

cornish beer battered fish, chunky chips, garden peas, tartare sauce, lemon wedge. 14 (gfo)

Vegan Strozzapretti Pasta

vine roasted tomato and wild garlic sauce, extra virgin oil, vegan mozzarella, coriander flat bread. 15 (vg)

Whole Plaice

whole grilled local plaice, parsley pomme purée, brown shrimp & caper butter, pickled cucumber, chervil dressing. 18 (gf)

Sharing Boards For 2

• 1 kilo rib of grass fed beef. 25pp
• whole coal roasted corn fed chicken. 17pp
served with field mushroom, blistered tomatoes, crispy onion rings, watercress salad, selection of sauces, chunky chips. (gfo)

Seasonal Vegetables 4**Baby Potatoes 3.5****House Salad 4****Chunky Chips 3.75****Chips & Cheese 5****Cheesy Garlic Bread 3.5**

(lea & perrins contains fish)

'Crunchie'

honeycomb parfait, aerated dark chocolate, soil, sweet sauce, shards.

Ice Cream Sandwich

strawberry ice cream, coulis, berries, brandy snap, freeze dried fruit.

Tart

citrus tart, pistachio ice cream, lemon sherbet.

Cheese of the Day

fruit jelly, bakery loaf, ale biscuit. (gfo)

Selection of Roskilly's Ice Cream

seasonal berries, crushed meringue.

All 7

Vegan Ice Creams

please ask your server for flavours. 8 (vg) (gf)

DINNER 6-9

(v) = vegetarian (gf) = gluten free diet (gfo) = gluten free option (vg) = vegan (*) = contains nuts please note we use wheat, eggs, nuts, dairy, & seeds in our kitchen. every ingredient on each dish may not be listed, any allergies please make our management team aware.

Note your table number...

Black / White Coffee 2.3

Flat White 2.7

Cappuccino 2.5

Latte 2.5

Espresso 2

Doppio Espresso 2.3

Mocha 2.7

Babyccino 1

Tea 2

English Breakfast

Earl Grey / Decaf / Redbush

Teapig Tea 2.7

Peppermint / Green / Chai

Lemongrass & Ginger

Chamomile / Super Fruit

Hot Chocolate 2.7

Kids 2.3

Hot Chocolate & Cream 3

Kids 2.6

The Deluxe

hot chocolate, cream & marshmallows. 3.2
Kids 2.8

Cornish Orchards 2.8

Sicilian Lemonade
Elderflower Presse
Apple & Rhubarb
English Apple
Ginger Presse

Smoothie Cartons 2.2

Glass of Milk 1.8

Fresh Smoothie 3

Apple / Orange Juice Carton
1

Cornish Water:

Sparkling or Still
Small 1.8 / Large 3

Fresh Orange Juice 2.5

Frobishers Juice 2.8

Pineapple / Pink Grapefruit

Eager Juice 2.2

Apple / Cranberry / Orange /
Tomato

Icon Coke / Diet Coke Bottle

2.6

Bottles / Cans:

Sol 4.5% vol. 3.8

Beavertown Gamma Ray

5.4% vol. 4.3

Brew Dog Punk IPA

5.6% vol. 4.5

Jubel Peach / Elderflower

4% vol. 4.5

Becks Blue 0% vol. 3.2

Draft:

Carlsberg 3.8% vol.
2.1 / 4.20

San Miguel 5% vol.
2.3 / 4.5

Big Wave 4.4% vol.
3 / 5.6

Korev 4.8% vol.
2.2 / 4.4

Guinness 4.1% vol.
2.2 / 4.4

Tribute 4.2% vol.
2.1 / 4.2

Beavertown Neck Oil
4.3% vol. 3 / 5

Cornish Orchards Gold
4.5% vol. 2.2 / 4.4

Cornish Orchards Blush
4% vol. 2.3 / 4.4

**Sml -125ml, Med -175ml,
Lrg -250ml**

Whites:

Pinot Grigio / The Deep
california, usa, 12% vol
sml 3.6 / med 4.75 / lrg 6.25
bottle 18

Curicó Valley Chardonnay
valle central, chile, 13.5% vol
sml 3.75 / med 5.25 / lrg 6.75
bottle 18.5

Picpoul de Pinet
coteaux du languedoc, france,
12.5% vol / sml 4 / med 5.5
lrg 7.75 / bottle 20

Sauvignon Blanc
ribbonwood, marlborough, nz,
12.5% vol / sml 4.75 / med 6.5
lrg 8.5 / bottle 25

Albariño
alba martin, do rias baixas,
spain, 12% vol
sml 5.5 / med 7.75 / lrg 9.5
bottle 28

Bourgogne Chardonnay
burgundy, france, 12.5% vol.
bottle 38

Rose:

Pinot Grigio Rosato
cantina di monteforte, italy,
12% vol / sml 3.75
med 5.25 / lrg 7.5 / bottle 19

**Sml -125ml, Med -175ml,
Lrg -250ml**

Reds:

Merlot / The Deep
california, usa, 13% vol
sml 3.5 / med 4.75 / lrg 6.25
bottle 18

Cabernet Sauvignon
villa montes, chile, 14% vol
sml 3.75 / med 5.25 / lrg 7.5
bottle 21

Bodegas LAN Rioja Crianza
rioja alta, spain, 13.5% vol
sml 4.75 / med 6.5 / lrg 9.25
bottle 28

Mendoza Malbec Clasico
kaiken, argentina, 13.5% vol
sml 4.75 / med 6.5 / lrg 9.25
bottle 28

Crozes Hermitage Rouge
maison nicolas perrin, france
13% vol / bottle 38

Bubbles:

Ca' Bolani Prosecco
italy, 11% vol / flute 4.5
bottle 27

Botter Rosé
spumante sparkling rose,
italy, 11% vol / bottle 26

Camel Valley Brut
cornwall, 12.5% vol /
bottle 45

**Camel Valley Pinot Noir
Rose Brut** cornwall,
12.5% vol / bottle 45

* alcohol is served from 11am.

DRINKS