

# Lunch Menu

## Sandwiches

Served 12.00 - 5.00 pm on Cornish bloomers. Choose granary, white, or gluten free. With sea salt crisps.

### Cornish Davidstow Cheddar Cheese | 10.00

With a sweet apple & cider chutney (v, 2,7,9,13,14)

### Marie Rose Prawns | 11.00

Atlantic prawns, Marie Rose sauce, and baby gem lettuce (1,2,3,7,9,13,14)

### Classic BLT | 12.00

Bacon, baby gem lettuce, sliced tomato, and mayonnaise (2,3,7,9,13,14)

### Sweet Chilli Chicken | 10.50

Baby gem lettuce and sweet chilli mayonnaise (1,2,4,13,14)

### Gammon Ham | 10.50

Whole grain mustard and rocket (2,7,9,13,14)

### Vegan Mature Cheddar Cheese | 10.00

With apple chutney (vg, 1,2,9,13,14,mc12)

### Red Pepper Hummus | 10.00

Rocket, spinach, and red onion (v, 2,9,12,13,14)

### Tuna and Cucumber | 10.50

With fresh chives (2,4,5,14)

## Light Bites

### Traditional Caesar Salad | 18.00 | With chicken 20.00

Baby gem lettuce, focaccia croutons, smoked pancetta lardons, soft boiled hen's egg, shaved Parmesan, chives, anchovy dressing (1,2,4,5,6,7,9,13,14)

### Niçoise Salad | 16.00 | With tuna 18.00 | With chicken 18.00

Parmentier potatoes, french beans, sunblushed tomatoes, black olives, homemade green pesto dressing, soft boiled hen's egg, pickled red onion, fennel (v, 1,4,7,9,10,12,14)

### PV 3 Egg Omelette | 11.00

Plain, cheese or ham, with salad (v,df\* 4,7,9,14)

### Homemade Soup of the Day | 8.50

Freshly baked rosemary & garlic focaccia (vg, 2,dc)

### Classic Prawn Cocktail | 11.50

Atlantic prawns, Marie Rose sauce, avocado, baby gem lettuce, and smoked paprika sprinkled on top, with a lemon wedge (df, 1,2,3,4,9,13,14)

### Ham Hock and Pea Terrine | 11.00

Served with a pickled quail egg, homemade crispy potato lattices, and a rich tomato chutney (df, 2,4,9,12,14,mc5,10)

## Burgers

Served in a toasted brioche bun with a quarter gherkin on top. With coleslaw and a choice of chunky chips or skinny fries. Or sweet potato fries (supplement of 1.00)

### 8oz Prime Beef Burger | 19.50 | Double up + 2.50

With smoked streaky bacon, Davidstow cheddar, baby gem lettuce, and a rich tomato relish (2,4, 7,9,13,14,mc5,12)

### Crispy Breaded Chicken Burger | 18.00

In panko breadcrumbs, with baby gem lettuce and a rich tomato relish (2,4,7,9,13,14,mc5,12)

### Ultimate Veggie Burger | 17.00

With red pepper hummus, tomato slices, and fresh spinach. Please ask your server for today's flavour! (vg,df, 2,9,12,13,14,mc1,4,7)

Please read our allergen statement. Vegetarian (v). Vegan (vg). Dairy free (df). Gluten free (gf).

Allergen: 1-celery, 2-gluten, 3-crustaceans, 4-eggs, 5-fish, 6-lupin, 7-milk, 8-mollusc, 9-mustard, 10-nuts, 11-peanuts, 12-sesame seeds, 13-soya, 14-sulphur dioxide, MC-may contain, DC- daily changing. A '\*' represents a dish that can be adapted to be gf or vg.

## Mains

### Succulent Chicken Supreme | 23.00

Inspired by a classic Kyiv. Wrapped in parma ham with pea & truffle purée, fondant potato, watercress. Topped with a garlic butter shell (1,4,7,9,14)

### Pan Seared Calves' Liver | 23.00

Seared in a red hot pan, then rested for a perfect pink centre. Buttered mash, parma ham crisp, tenderstem broccoli, silver skin onion & red wine jus for pouring. ~ Best served medium with a hint of pink ~ (2,7,9,14)

### Tagliatelle Pasta | 19.00

Chef's flavour of the day. Please ask your server for today's flavour! (1,2,14,dc)

### Fish and Chips | 19.50

Locally sourced fish in a beer batter. With chunky chips, mushy peas, tartar sauce, and a lemon wedge (2,4,5,7,9)

### 12-Hour Braised Pork Porchetta | 23.00

Sweet pomme purée with a Granny Smith fennel yoghurt slaw (1,7,9,14)

### Oven Baked Provençal Pancake Rolls | 17.00

Grated Parmesan, watercress, creamed parsley mornay (vg,2,9,14)

### Hand Carved Honey Glazed Ham | 19.00

Two fried eggs, chunky chips, garden peas and salad (4,7,9,14)

## Sides

Skinny fries | 5.00 (mc2,5)

Chunky chips | 5.00 (mc2,5)

Sweet potato fries | 5.50 (mc2,5)

Onion rings | 5.00 (2,mc5)

Buttered cheesy mash | 5.00 (v, 7)

Sautéed garlic mushrooms | 5.00 (v, 2,4,7,14)

## Seasonal Vegetables

Buttered new potatoes | 5.00 (v,vg\*, 7)

House garden salad | 6.00 (vg, 9,14)

Asparagus and pancetta | 5.50 (df\*, 7)

Broccoli and toasted almonds | 5.50 (vg,df\*, 7,10)

Lightly spiced Ratatouille | 5.00 (v,df, 1,14)

## Desserts

### Classic Vanilla Crème Brûlée

10.00

Served with pistachio and almond biscotti with seasonal berries (v, 2,4,7,10,14)

### Mrs P's Tiramisu

11.00

Classically made to Mrs Pascoe's 60-year-old Venetian recipe (v, 2,7,14,mc10)

### Velvet Chocolate Fondant

12.00

Melt in the middle fondant pudding, speckled mint chocolate chip ice cream and a white chocolate tuile (4,7)

### Silky Coconut Panna Cotta

11.00

Served with spiced poached pineapple, gingerbread crumb and toasted coconut (vg,2,10)

### Two scoop Treleaven's Ice Cream Selection

8.00

Served with a buttery shortbread. Choose from vanilla, chocolate, strawberry or ask your server for today's guest flavour (v, vg\*, 2,4,7,dc)

## Cheese Selection Experience

### *Chosen, served, and cut at your table...*

15.50

Choose five cheeses. Served with red grapes, quince jelly, crunchy celery, and Miller's artisan crackers (v, 1,2,4,7,9,10,13,14,mc11)

Cornish Yarg

Celtic Gold

Stilton Blue

Helford White

Nanny Muffet

Cornish Brie

Davidstow Cheddar

Complimentary glass of Taylor's Late Bottled Vintage (50ml)