

STARTERS

Moules Mariniere

Fresh St Austell Bay steamed mussels, white wine, garlic and cream sauce, and crusty bread

Short Rib Ragu Aranchini

With truffle aioli and parmesan

Soup of the Day

Served with a fresh bread roll and butter

Tomato Bruschetta

Finished with balsamic & thyme



MAINS

Mushroom Linguine

With a garlic alfredo sauce finished with spinach

Pork Belly

Slow roasted with braised, fennel, rustic mash and pork jus

Tofu Stir Fry

Marinated tofu stir fry with pak choi, green onions and roasted cashew

Peri Peri Chicken Burger

Served in a seeded bun with baby gem, roasted red pepper, guacamole and chorizo coleslaw, pickles and skinny fries

Smoked Chicken Salad

With sundried tomatoes, feta and olives

Fish and Chips

Served with steakhouse chips, crushed peas and homemade tartare sauce and lemon

Rump Steak *

Locally reared dry aged beef, matured on the bone for up to 48 days. Served with a Portobello mushroom, confit cherry vine tomatoes and chunky chips



DESSERTS

Sticky Toffee Pudding

Warm sticky toffee pudding, with toffee sauce and pouring cream

Chocolate Ice Cream Sundae

Brownie, ice cream, chocolate sauce and chocolate soil

Trio of Cornish Ice Creams

Choose from a huge range of Callestick Farm champion Cornish ice cream

