

breakfast

[SERVED ALL DAY MON-SAT / SUN 9.00-11.30]



THE WHOLE HOG: 2 4 6 10.95

TWO RASHERS OF BACON, TWO HASH BROWNS, TWO FREE RANGE EGGS, TWO LOCAL CHIPOLATA SAUSAGES, TWO SLOW ROASTED TOMATOES, BAKED BEANS, FIELD MUSHROOM & TOAST

THE HALF HOG: 2 4 6 9.50

THE SAME AS OUR WHOLE HOG BUT WITH HALF OF THE INGREDIENTS

THE WHOLE VEGGIE PIG: [V] 2 4 6 10.95

TWO FREE RANGE EGGS, TWO VEGGIE SAUSAGES, TWO HASH BROWNS, TWO SLOW ROASTED TOMATOES, FIELD MUSHROOM, BAKED BEANS & TOAST

THE HALF VEGGIE PIG: [V] 2 4 6 8.95

THE SAME AS OUR WHOLE VEGGIE PIG BUT WITH HALF OF THE INGREDIENTS

SMASHED AVOCADO: [V] 2 4 6 7 11.50

TWO POACHED EGGS, SMASHED AVOCADO, SLICE OF BACON, ROMESCO SAUCE, CHILLI FLAKES, DRESSED CHERRY TOMATOES, ON LOCAL SOURDOUGH BREAD
[WHY NOT SPICE IT UP FOR FREE WITH SRIRACHA SAUCE]

MUSHROOM TOAST: [V] 2 4 5 6 9.50

CREAMY MUSHROOMS ON LOCAL SOURDOUGH TOAST WITH ONE FRIED EGG
[ADD TREGIDA SMOKED SALMON FOR 3.45]

PIGS 'N' PANCAKES: 2 4 6 8.50

HOMEMADE CREPES AND SMOKEY BACON SERVED WITH MAPLE SYRUP.

FRUIT 'N' PANCAKES: 2 4 6 8.50

HOMEMADE CREPES, FRUIT (STRAWBERRIES, BLUEBERRIES & RASPBERRIES) SERVED WITH MAPLE SYRUP

BAGUETTES: 2 4 6 6.25

CHOOSE BETWEEN SAUSAGE, BACON, EGG
[HAVE ALL THREE CHOICES FOR 9.25]

TOASTED TEA CAKES: 2 6 8 4.50

ONE TEA CAKE WITH CORNISH BUTTER

TOAST & PRESERVES: 2 6 4.20

WHITE, GRANARY OR SOURDOUGH TOAST WITH LOCAL JAM, MARMALADE OR BUTTER

ADD EXTRA BREAKFAST ITEMS FOR A 1.00 SURCHARGE

lunch

[SERVED FROM 12-3]

FISH & CHIPS: 2 6	14.50
FISH OF THE DAY IN HOMEMADE BEER BATTER SERVED WITH CHIPS, GARDEN PEAS & OUR HOUSE TARTAR SAUCE	
MAC & CHEESE: 2 6	11.95
MACARONI IN A HOMEMADE CHEESE SAUCE [ADD BACON FOR 1.00]	
MUSHROOM MAC & CHEESE: 2 4 6	12.50
MACARONI IN A HOMEMADE CHEESEY CREAM & MUSHROOM SAUCE	
HAM, EGG & CHIPS:	10.95
TWO SLICES OF LOCAL HAM, TWO FREE RANGE EGGS & CHIPS	

burgers

ALL SERVED IN A CIABATTA BUN WITH CHIPS AND OUR HOUSE SLAW.

ADD BACON FOR 1.50 / ADD CHEDDAR CHEESE FOR 1.00 / ADD MUSHROOM FOR 1.50

BEEF BURGER: 2 4 6 11 12	14.95
A 5OZ LOCAL GRASS FED BEEF BURGER SERVED WITH GHERKINS, SLOW ROASTED TOMATO, GARLIC MAYO, BALSAMIC RED ONIONS	
HALLOUMI BURGER: [v] 2 4 6 7 11 12	14.50
BEER BATTERED HALLOUMI, CRISPY KALE, SLOW ROASTED TOMATO, BALSAMIC RED ONIONS & ROMESCO SAUCE	
VEGAN BURGER: [VG] 2 7 12	13.95
CHICKPEA & SWEETCORN BURGER, CRISPY KALE, VEGAN GREEK CHEESE & ROMESCO SAUCE	

light bites

SOUP OF THE DAY:	7.50
SERVED WITH CIABATTA ROLL AND CORNISH BUTTER. PLEASE ASK YOUR SERVER FOR TODAY'S OPTIONS	
BEEF CHILLI NACHOS: 1 6 12	12.50
FULLY LOADED BEEF CHILLI SERVED ON NACHOS, WITH TOMATO SALSA, GUACAMOLE, CHEESE & SOURED CREAM	
VEGAN CHILLI NACHOS: 1 6 7 9 12	12.50
FULLY LOADED VEGAN CHILLI SERVED ON NACHOS, WITH TOMATO SALSA, GUACAMOLE & CHEESE	
BAKED CAMEMBERT: 2 6 12	14.95
A WHOLE BAKED CAMEMBERT SERVED WITH TOASTED SOURDOUGH, CHUTNEY & A MIXED LEAF GARNISH	

jackets & baguettes

A SELECTION OF JACKET POTATOES OR BAGUETTES, ALL SERVED WITH A SALAD GARNISH.
EXTRAS: CHEDDAR/CHUTNEY/BAKED BEANS/HOUSE SLAW (ADD 60P PER EXTRA TOPPING)

BEEF, HORSERADISH & ROCKET: 2 6	11.95
BELLY PORK & GREEN BEAN CHUTNEY: 2 12	11.95
BEEF CHILLI, CHEESE & GHERKINS: 1 2 6 7 9 12	11.95
VEGAN CHILLI, CHEESE & GHERKINS: 1 2 6 7 9 12	11.95
CHEDDAR CHEESE CHUTNEY/BAKED BEANS (60P PER EXTRA TOPPING): 2 6 12	10.95
PRAWN MAYO, ROCKET, PAPRIKA: 2 3 6 12	11.95
SMOKED SALMON, CREAM CHEESE, ROCKET: 2 6 6	11.95

on the side

SWEET POTATO CHIPS: [V] [VG] [GF]	4.75
HOUSE SEASONED FRIES: [V] [VG] [GF]	4.75
HOUSE SLAW: [V] [GF] 4 12	3.75
HOUSE SALAD:	3.75
GARLIC BREAD:	3.50
VEGAN HOUSE SLAW:	3.75

little piglets

PIGLET'S MAC & CHEESE: 2 4 6	6.50
MACARONI IN A HOMEMADE CHEESE SAUCE WITH/OUT BACON	
PIGLET'S FISH & CHIPS: 2 4 12	7.50
BATTERED FISH OF THE DAY AND CHIPS WITH GARDEN PEAS	
PIGLET'S BURGER & CHIPS: 2 4 6 8	7.50
A PIGLET SIZED BURGER, SERVED IN A BUN WITH/OUT BEANS	
PIGLET'S SAUSAGE, EGG & CHIPS: 2 4 6 12	7.50
A SMALLER PORTION OF ONE SAUSAGE, ONE EGG & CHIPS	

pastries

ALL SERVED AS IS, OR WITH CHIPS AND SALAD FOR AN EXTRA 3.00

STEAK PASTY: 2 4 6	7.25
DEXTER BEEF PASTY, HANDMADE IN OUR KITCHEN USING LOCALLY SOURCED PRODUCE	
CORNISH CHEESE & ONION PASTY: [V] 2 4 6	7.25
CHEESE & ONION PASTY, HANDMADE IN OUR KITCHEN USING LOCALLY SOURCED PRODUCE	
SAUSAGE ROLL: 2 4 6	5.00
DOOM BAR PORK SAUSAGE ROLL, HANDMADE IN OUR KITCHEN USING LOCALLY SOURCED PRODUCE. PROBABLY ONE OF THE BEST TASTING SAUSAGE ROLLS YOU'LL EVER EAT	

sunday roast

SMALL LUNCH: 11.95 | LARGE LUNCH: 15.95

main course

CHOOSE FROM EITHER:

- SLOW ROASTED PORK LOIN
- LOCAL SILVERSIDE BEEF
- HOMEMADE NUT ROAST

ALL SERVED WITH ROAST POTATOES, HOME MADE STUFFING, SPICED RED CABBAGE, HONEY ROAST CARROTS, PARSNIPS, LARGE YORKSHIRE PUDDING AND LASHINGS OF CHEFS GRAVY.

puddings ADD 5.99

CHOOSE FROM EITHER:

- FARMER TOM'S ICE-CREAM
PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS
- DAILY SPECIAL DESSERTS
PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES WHEN ORDERING.

treats

TOASTED TEA CAKE WITH CORNISH BUTTER: ② ⑥ 4.50

ICE CREAM & FLAKE: ④

1 SCOOP 2.75
2 SCOOPS 4.00
3 SCOOPS 4.75

CORNISH CREAM TEA: ② ⑥ 8.75

A POT OF TEA FOR ONE, TWO FRESHLY BAKED SCONES WITH RODDA'S CLOTTED CREAM & STRAWBERRY JAM

CORNISH CREAM NO-TEA: ② ⑥ 6.75

ONE FRESHLY BAKED SCONE WITH RODDA'S CLOTTED CREAM & STRAWBERRY JAM

HOMEMADE SEEDED FLAPJACK: 3.50

HOMEMADE CHOCOLATE BROWNIE: 3.50

HOMEMADE ROCKY ROAD: 3.50

DAILY CAKES SELECTION: FROM 2.25

OUR DAILY CAKES ARE EVER CHANGING, PLEASE ASK YOUR SERVER FOR WHAT'S AVAILABLE TODAY

hot drinks

ALL AVAILABLE WITH CARAMEL, VANILLA OR HAZELNUT SYRUP FOR 0.50 EXTRA
SOY OR OAT MILK ALTERNATIVES AVAILABLE FOR 0.50 EXTRA

ESPRESSO:	2.10 / 2.30
LONG BLACK:	2.20 / 2.40
CAPPUCCINO:	2.50 / 2.80
LATTE:	2.50 / 2.80
FLAT WHITE:	2.50 / 2.80
HOT CHOCOLATE:	2.95 / 3.75
POT OF TEA:	2.25
HERBAL TEA:	2.50

soft drinks

FOLKINGTONS:	3.00
ELDERFLOWER	
ORANGE	
CORNISH ORCHARDS APPLE JUICE:	3.20
COX, BRAMLEY & OLD ORCHARD	
CORNISH ORCHARDS:	3.20
LEMONADE	
CRANBERRY & RASPBERRY	
ORANGE & LEMON	
NON-ALCOHOLIC GINGER BEER	
COKE / DIET COKE:	2.00
SPARKLING WATER:	2.50
FRUIT SQUASH:	1.75
MILK:	1.50

smoothies

STRAWBERRY SPLIT:

4.95

TASTY AND SWEET. A LUSCIOUS MIX OF STRAWBERRIES AND BANANA BLENDED WITH APPLE JUICE — A LOVE SMOOTHIES CLASSIC

BLUEBERRY THRILL:

4.95

FIND YOUR TASTE THRILL WITH THIS SMALL HILL OF BLUEBERRIES, RASPBERRIES, BANANA AND FLAX SEEDS. ONE OF YOUR FIVE A DAY, A HIGH SOURCE OF FIBRE AND SOURCE OF BOTH VITAMIN C AND MANGANESE

KALE KICK:

4.95

THEY DON'T CALL THIS THE "QUEEN OF THE GREENS" FOR NOTHING. THE SUPER TRENDY DARK GREEN ONE WITH VITAMINS A & C, POTASSIUM AND MANGANESE

milkshakes

ALL HANDMADE WITH LOCAL ICE CREAMS:

STRAWBERRY

4.25

VANILLA

4.25

CHOCOLATE

4.25

ALL OF OUR MILKSHAKES ARE SERVED WITH WHIPPED CREAM & A FLAKE. WE ALSO HAVE VEGAN OPTIONS AVAILABLE, PLEASE ASK YOUR SERVER FOR MORE INFO.

SOMETHING A LITTLE EXTRA:

MALTESER ICE CREAM SHAKE

5.00

GALAXY CARAMEL ICE CREAM SHAKE

5.00

CRUNCHIE ICE CREAM SHAKE

5.00

wines & prosecco

S **M** **L**
3.95 / 4.95 / 5.95

WHITE:

SANTIAGO SAUVIGNON BLANC - LIGHT, LIVELY & REFRESHING WITH DELICATE FLORAL AND HERBACEOUS AROMAS AND TROPICAL FLAVOURS.	BOTTLE - 15.95
CORTEFRESCA PINOT GRIGIO - ELEGANT SOFT & DRY WITH FLINTY MINERAL, JUST SO EASY.	BOTTLE - 12.95
ROOS ESTATE CHENIN BLANC - LEMON & LIME WITH SOME NOTES OF GREEN APPLE.	BOTTLE - 15.95

RED:

SANTIAGO MERLOT - SOFT AND EASY WITH HINTS OF PLUMS, CHERRIES AND SPICE.	BOTTLE - 15.95
MANOSO TINTO RIOJA - BRAMBLE FRUIT FOLLOWED BY HINTS OF SMOKE AND VANILLA.	BOTTLE - 17.95

ROSÉ:

ROOS ESTATE SAUVIGNON BLANC ROSÉ - STRAWBERRY AND RASPBERRY, LIGHT & DRY.	BOTTLE - 15.95
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PROSECCO:

DI MARIA EXTRA BRUT - DELICATELY FRUITY, WITH A SLIGHTLY AROMATIC BOUQUET. A WELL BALANCED & LIGHT BODY.	24.00
DI MARIA PROSECCO MINI - DELICATELY FRUITY, WITH A SLIGHTLY AROMATIC BOUQUET. A WELL BALANCED & LIGHT BODY.	7.99
DI MARIA ROSÉ - SUMMER FRUITS WITH A GENTLE BUBBLE. DRY BUT FRUITY.	24.00
DI MARIA ROSÉ MINI - SUMMER FRUITS WITH A GENTLE BUBBLE. DRY BUT FRUITY.	7.99

local ales & ciders

SHARP'S DOOM BAR - EXCEPTIONAL AMBER ALE.	4.75
SHARP'S ATLANTIC PALE ALE - TROPICAL & REFRESHING.	4.75
HAYWOOD'S CIDER - TRADITIONAL STILL APPLE CIDER MADE LOCALLY IN ST MABYN.	3.75
THATCHER'S GOLD - SMOOTH & GOLDEN. A REFRESHING MEDIUM DRY CIDER.	4.50
KOREV - A WONDERFUL PALE COLOUR AND A CLEAN, CRISP TASTE.	4.95
PERONI - THE ORIGINAL REFRESHING ITALIAN LAGER.	5.50
DYNAMITE VALLEY GOLD RUSH - A REFRESHING, CRISP & COMPLEX BEER.	5.00
DYNAMITE KENNALL VALE PALE - A SMOOTH & EASY DRINKING PALE ALE.	5.00
UTOPIAN BRITISH LAGER - LIGHT GOLDEN IN COLOUR WITH DEPTH OF FLAVOUR.	4.50
UTOPIAN BRITISH PILSNER - DEEP GOLDEN IN COLOUR & BEAUTIFULLY BALANCED.	4.50
BECKS BLUE - A NON-ALCOHOLIC BEER.	2.75

spirits

ROCK GIN & TONIC - 25ML:

[ALL] 5.00

CHOOSE FROM A VARIETY OF ROCK GINS:

CORNISH ROGK GIN - THE ORIGINAL:

BLUE ANGEL - MADE WITH UNIQUE BOTANICALS & CORNISH SPRING WATER:

PINK ROCK GIN - INFUSED WITH FRENCH CHAMPAGNE GRAPES & JUNIPER BERRIES:

ORANGE SUNSET - INFUSED WITH A HINT OF VALENCIA ORANGE PEEL:

CORNISH GOLD - A UNIQUE PEPPERY FLAVOUR:

ELEMENT VODKA & TONIC - 25ML:

5.00

TOTI WHITE RUM & TONIC - 25ML:

5.00

TOTI DARK RUM & SOFT DRINK - 25ML:

5.00

TONICS:

[ALL] 2.00

CHOOSE FROM A VARIETY OF TONICS:

FOLKINGTONS INDIAN TONIC - 200ML BOTTLE:

FOLKINGTONS PERFECTLY LIGHT TONIC - 200ML BOTTLE:

FOLKINGTONS ENGLISH GARDEN TONIC - 200ML BOTTLE:

brunch & bottomless bubbles

TREAT YOURSELF TO DELICIOUS BRUNCH DISHES AND UNLIMITED PROSECCO, MIMOSAS OR BOTTLES OF BEER OVER YOUR 1.5 HOUR SITTING.

BOTTOMLESS BRUNCH IS AVAILABLE MONDAY – SATURDAY, BETWEEN THE HOURS OF 0900–1400.

IT'S ALL YOURS FOR JUST **29.00** PER PERSON...

FOR YOUR FOOD, YOU CAN CHOOSE FROM:

THE WHOLE HOG: 2 4 6

TWO RASHERS OF BACON, TWO HASH BROWNS, TWO FREE RANGE EGGS, TWO LOCAL CHIPOLATA SAUSAGES, TWO SLOW ROASTED TOMATOES, BAKED BEANS, FIELD MUSHROOM & TOAST

THE HALF HOG: 2 4 6

THE SAME AS OUR WHOLE HOG BUT WITH HALF OF THE INGREDIENTS

THE WHOLE VEGGIE PIG: [V] 2 4 6

TWO FREE RANGE EGGS, TWO VEGGIE SAUSAGES, TWO HASH BROWNS, TWO SLOW ROASTED TOMATOES, FIELD MUSHROOM, BAKED BEANS & TOAST

THE HALF VEGGIE PIG: [V] 2 4 6

THE SAME AS OUR WHOLE VEGGIE PIG BUT WITH HALF OF THE INGREDIENTS

SMASHED AVOCADO: [V] 2 4 6 7

TWO POACHED EGGS, SMASHED AVOCADO, SLICE OF BACON, ROMESCO SAUCE, CHILLI FLAKES, DRESSED CHERRY TOMATOES, ON LOCAL SOURDOUGH BREAD [WHY NOT SPICE IT UP FOR FREE WITH SRIRACHA SAUCE]

MUSHROOM TOAST: [V] 2 4 5 6

CREAMY MUSHROOMS ON LOCAL SOURDOUGH TOAST WITH ONE FRIED EGG [ADD TREGIDA SMOKED SALMON FOR 3.00]

PIGS 'N' PANCAKES: 2 4 6

HOMEMADE CREPES AND SMOKEY BACON SERVED WITH MAPLE SYRUP.

FRUIT 'N' PANCAKES: 2 4 6

HOMEMADE CREPES, FRUIT (STRAWBERRIES, BLUEBERRIES & RASPBERRIES) SERVED WITH MAPLE SYRUP

TERMS & CONDITIONS:

1. BRUNCH & BOTTOMLESS BUBBLES IS TIME LIMITED TO 1.5 HOURS & LAST SITTING IS AT 2PM.
2. YOU MAY ORDER ONE BRUNCH DISH AND CHOOSE FROM A 125ML GLASS OF PROSECCO, MIMOSAS OR A BOTTLE OF BEER.
3. YOUR DRINKS WILL BE REPLACED ONCE IT HAS BEEN FINISHED.
4. PRICE IS PER PERSON AND DRINKS CAN NOT BE SHARED.
5. FULL ALCOHOL CONTENT (ABVS) CAN BE FOUND ON OUR DRINKS MENU.
6. DRINKING TO EXCESS WILL NOT BE PERMITTED AND PARTICIPANTS ARE REQUIRED TO DRINK RESPONSIBLY AT ALL TIMES.
7. MANAGEMENT RESERVE THE RIGHT TO WITHDRAW THIS OFFER AT ANY TIME AND WITHOUT PRIOR NOTICE.
8. ALCOHOL SERVED TO OVER 18S ONLY. PROOF OF ID MAYBE REQUIRED.
9. BRUNCH & BOTTOMLESS BUBBLES MUST BE BOOKED 24 HOURS IN ADVANCE.

allergen information

IF YOU HAVE ANY SPECIFIC ALLERGIES OR CONCERNS, PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INTOLERANCES & ALLERGIES.

EVERY CARE WILL BE TAKEN TO AVOID CROSS CONTAMINATION FROM ALLERGENS DURING PREPARATION. HOWEVER WE DO WORK IN A KITCHEN THAT PROCESSES ALLERGENIC INGREDIENTS & DO NOT HAVE A SPECIFIC ALLERGEN FREE ZONE.

GUESTS WITH SEVERE ALLERGIES ARE ADVISED TO ASSESS THEIR OWN LEVEL OF RISK & CONSUME DISHES AT THEIR OWN RISK.

OUR PRODUCE IS PREPARED IN OUR KITCHEN WHICH USE GLUTEN, NUTS, MILK AND OTHER ALLERGENS SO PLEASE TELL OUR TEAM IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

ALLERGEN KEY:

- 1 – CELERY
- 2 – GLUTEN
- 3 – CRUSTACEANS
- 4 – EGGS
- 5 – FISH
- 6 – MILK
- 7 – NUTS
- 8 – SESAME
- 9 – PEANUTS
- 10 – LUPIN
- 11 – SOY BEANS
- 12 – SULPHITES [MINIMAL]
- 13 – MOLLUSCS
- 14 – MUSTARD