



Please let a team member know if you have any dietary requirements or allergies.
A separate menu with information about dishes containing wheat and gluten is available.*

STARTERS

- Soup of the Day** herb croutons, bread and butter. (v) £6.50
- West Country Mussels** white wine, garlic and cream sauce with granary bloomer. £9.00
- Deep Fried Baby Squid** lightly dusted baby crispy squid, leaf salad, sweet chilli sauce. £9.50
- Houmous and Flatbread** garlic and coriander flatbread, houmous, oils. (v) £6.00
- Deep-Fried Cornish Camembert** chilli jam, crostini. £8.00
- Potted Cornish Crab** toasted ciabatta, charred lemon. £9.00

MAINS

- Atlantic Cod Deep-Fried in Tribute Ale Batter** chips, mushy peas, Cornish seaweed salt. £13.50
- West Country Cheese Burger** 6oz burger, Monterey Jack cheese slice, pickled red onion, homemade burger mayo, lettuce, fries. £13.00
- Vegan Beetroot Falafels** roasted vegetables, mixed leaf salad, mint, garlic and coconut yoghurt dressing and pitta bread. (vg) £14.00
- Seafood Linguine** Cornish crab, king prawns, white wine, garlic, lemon, chilli and parsley cream. £17.00
- Slow Braised West Country Beef Brisket** horseradish mash, greens, carrots, Proper Job IPA onion gravy. £15.00
- Smoked Haddock and Mussel Chowder** poached egg, ciabatta. £13.00
- Moules Frites** local mussels, white wine, garlic, lemon, parsley and cream, skin-on fries, granary bloomer. £16.50
- Surf and Turf** West Country sirloin steak and king prawns with garlic butter, grilled tomato, field mushroom, house slaw, skin-on fries. £25.00

DESSERTS

- Sticky Toffee Pudding** rich toffee sauce, salted caramel ice cream. (v) £6.00
- Triple Chocolate Brownie** raspberry coulis, Cornish clotted cream. £6.00
- Winter Berry Mess** meringue shards, Chantilly cream, winter fruits, chocolate sauce. £6.00
- Trio of Treleavens Ice Cream** chocolate, salted caramel, vanilla or raspberry pavlova with wafer biscuit. (v) £5.50
- Cornish Sea Salt Chocolate Truffle Torte** spiced ginger base, clotted cream, fruit coulis. £6.00
- Cornish Cheese Board** Cornish Yarg, Camembert and Blue, Tribute ale chutney, crackers, grapes. £9.00

SANDWICHES AND WRAPS

- Available from 12-5pm. Served with salad garnish and crisps.
- Hand-Picked Cornish White Crab** lemon and dill mayo, cos lettuce, fries. £15.00
- Sliced Cornish Yarg** Tribute ale chutney. £7.50
- Homecooked Ham** honey-roasted ham, cos lettuce, tomato. £9.00

SIDES

- Chips (vg) £3.50 / Fries (vg) £3.50 / Cheesy Chips (v) £4.50
- Side Salad (vg) £3.50 / Seasonal Vegetables (vg) £4.00
- Garlic Bread (vg) £3.00
- Invisible Chips - 0% Fat, 100% Hospitality £2.00**

(v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option.
*Information about all other allergens is recorded and available upon request.
Please note we take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens. If you would like further information on our preparation methods, please ask one of our team members.

This is a recyclable, single-use menu printed on 100% recycled paper.

**All proceeds raised from invisible chips sales will be donated to Hospitality Action, which is helping people in hospitality worst affected by the Covid crisis. Thanks for chipping in.

Visit hospitalityaction.org.uk for more details.