

For those guests on dinner inclusive terms, those dishes which have n/a are included in your package. For other dishes you will receive a 35% discount from the listed prices.

Available 6.00pm - 9.00pm

Our daily dinner menu is also available upon request along with a vegetarian / vegan menu if required. Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.

Starters

FRESHLY PREPARED SOUP OF THE DAY	n/a 11
CHICKEN LIVER PARFAIT (GF?) Hot toast, real ale chutney	n/a 13
HERITAGE TOMATO & BURRATA SALAD (GF) (V) Basil pesto, caprese salad, Fowey Valley olive oil	n/a 16.50
CORNISH CRAB CAKE Trewithen buttermilk, coriander oil, pickled fennel & chilli sala	15
WESTCOUNTRY MUSSELS (GF?) Garlic & fennel, Cornish Rattler cider cream, sourdough	18
PAN-FRIED SCALLOPS (GF) Celeriac puree, bacon, cauliflower, garlic butter	22
APARAGUS CAESAR SALAD (V) (VE?) Sweet garlic, croutons, creamy garlic dressing, Parmesan	n/a 13
HONEY & THYME BAKED CAMEMBERT (V) Cider apple chutney, toasted baguette	16.50

Mains

CARLYON BURGER (GF?) Home ground beef burger, gouda, mayonnaise, bacon, pickles, brioche bun, fries	n/a 26
ATLANTIC ALE BATTERED COD (GF?) Cod, tartar sauce, crushed peas, fries	26
CHARGRILLED 10oz RIB EYE STEAK (GF) Served with green vegetables, Portobello mushrooms, cherry tomatoes & pont neuf potatoes	41
CHARGRILLED 8oz FILLET STEAK (GF) Served with green vegetables, Portobello mushrooms, cherry tomatoes & pont neuf potatoes	45
PAN-FRIED CHICKEN BREAST Cornish Blue cheese & garlic cream, Kittows Hogs pudding patty, buttered greens	27
CAESAR SALAD (V) (VE?) Sweet garlic croutons, creamy garlic dressing, Parmesan	n/a 16
Add Chargrilled Chicken Breast	n/a 23

BLUE CHEESE SALAD (V) (GF) Trevador Farm Blue Moon Cheese, vegetables, baby salad leaves, poached St Ewe egg, warm new potatoes	n/a 23
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SAUTEED UDON NOODLES (VE) Fermented vegetables, Cornish Chilli Company Hot Sauce, crispy tofu, sesame oil	22
Add Chicken Breast	29

LOCAL CORNISH FISH PIE Potato topped & glazed with Cornish Gouda, green beans, mange tout, granary bread	28
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TRIO OF KITTOWS CORNISH SAUSAGES Trewithen clotted cream potatoes, red wine & onion gravy, savoy cabbage	26
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SCAMPI Crisp Newlyn monkfish & king prawn, Tartare sauce, fries, salad	29
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VEGETARIAN OPEN SANDWICH (V) Grilled halloumi, piquillo pepper & avocado, fries	20
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Sweets

WEST COUNTRY ICE CREAMS (V) Selection of locally made ice creams	n/a 12.50
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FRESH FRUIT SALAD (V) Cornish clotted cream	n/a 12.50
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BERRY & CLOTTED CREAM BRÛLÉE (V) (GF?) Beurre noisette shortbread	13.95
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WARM VEGAN BROWNIE (VE) (GF) Warm plant-based chocolate sauce, raspberries, Roskilly's Raspberry Ripple Vegan Ice Cream	13.50
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CORNISH CHEESE PLATE (V) (GF?) 3 cheeses served with chutney, blue cheese scone, whipped Trewithen butter, West Country biscuits, grapes, pickled walnut, quince, Cornish honey	17
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PLEASE ASK FOR THE DAILY DESSERT OPTION	n/a 13
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Side dishes

FRIES (GF) (VE)	6
DEEP FRIED ONION RINGS (V)	
MARINATED OLIVES (GF) (VE)	
TOSSED SALAD (GF) (VE)	
CHEESE & GARLIC BREAD (V)	

GF Gluten Free GF? Can be Gluten Free (please ask) V Vegetarian
VE Vegan VE? Can be Vegan (please ask)



Adults need around 2000 Kcal a day. You can view our calorie and allergen information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.