



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

<b>FRESHLY PREPARED SOUP OF THE DAY</b>	n/a   11
<b>CHICKEN LIVER PARFAIT (GF?)</b> Hot toast, real ale chutney 493 kcal G, D, E, M	n/a   13
<b>HERITAGE TOMATO &amp; BURRATA SALAD (GF) (V)</b> Basil pesto, caprese salad, Fowey Valley olive oil 468 kcal D, N	n/a   16.50
<b>CORNISH CRAB CAKE</b> Trewithen buttermilk, coriander oil, pickled fennel & chilli salad 195 kcal G, D, E, CR	15
<b>WESTCOUNTRY MUSSELS (GF?)</b> Garlic & fennel, Cornish Rattler cider cream, sourdough 743 kcal G, D, MO, SU	18
<b>PAN-FRIED SCALLOPS (GF)</b> Celeriac puree, bacon, cauliflower, garlic butter 292 kcal MO, D, C, SU	22
<b>ASPARAGUS CAESAR SALAD (V) (VE?)</b> Sweet garlic, croutons, creamy garlic dressing, Parmesan 512 kcal SO	n/a   13
<b>HONEY &amp; THYME BAKED CAMEMBERT (V)</b> Cider apple chutney, toasted baguette 642 kcal G, D, SO	16.50

## Mains

<b>CARLYON BURGER (GF?)</b> Home ground beef burger, gouda, mayonnaise, bacon, pickles, brioche bun, fries 1459 kcal G, D, E, M, C, SU	n/a   26
<b>ATLANTIC ALE BATTERED COD (GF?)</b> Cod, tartar sauce, crushed peas, fries 1400 kcal G, D, E, C, F, M	26
<b>CHARGRILLED 10oz RIB EYE STEAK (GF)</b> Served with green vegetables, Portobello mushrooms, cherry tomatoes & pont neuf potatoes 1560 kcal D	41
<b>CHARGRILLED 8oz FILLET STEAK (GF)</b> Served with green vegetables, Portobello mushrooms, cherry tomatoes & pont neuf potatoes 1162 kcal D	45
<b>PAN-FRIED CHICKEN BREAST</b> Cornish Blue cheese & garlic cream, Kittows Hogs pudding patty, buttered greens 739 kcal G, D, E	27
<b>CAESAR SALAD (V) (VE?) (GF?)</b> Sweet garlic croutons, creamy garlic dressing, Parmesan 569 kcal G, D, E, M, SO Add Chargrilled Chicken Breast 789 kcal G, D, E, M, SO	n/a   16 n/a   23

<b>BLUE CHEESE SALAD (V) (GF)</b> Trevador Farm Blue Moon Cheese, vegetables, baby salad leaves, poached St Ewe egg, warm new potatoes 814 kcal D, E	n/a   23
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<b>SAUTÉED UDON NOODLES (VE)</b> Fermented vegetables, Cornish Chilli Company Hot Sauce, crispy tofu, sesame oil 1147 kcal G, S, M, SO, SU Add Chicken Breast 1350 kcal G, S, M, SO, SU	22 29
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<b>LOCAL CORNISH FISH PIE</b> Potato topped & glazed with Cornish Gouda, green beans, mange tout, granary bread 871 kcal G, D, E, C, F, SO	28
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<b>TRIO OF KITTOWS CORNISH SAUSAGES</b> Trewithen clotted cream potatoes, red wine & onion gravy, savoy cabbage 984 kcal G, D, E, C, SU	26
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<b>SCAMPI</b> Crisp Newlyn monkfish & king prawn, Tartare sauce, fries, salad 1094 kcal G, D, E, F, CR, SU	29
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<b>VEGETARIAN OPEN SANDWICH (V)</b> Grilled halloumi, piquillo pepper & avocado, fries 858 kcal G, D, E	20
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## Sweets

<b>WEST COUNTRY ICE CREAMS (V)</b> Selection of locally made ice creams 463 kcal D, SO, E	n/a   12.50
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<b>FRESH FRUIT SALAD (V)</b> Cornish clotted cream 485 kcal D	n/a   12.50
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<b>BERRY &amp; CLOTTED CREAM BRÛLÉE (V) (GF?)</b> Beurre noisette shortbread 1049 kcal G, E, D	13.95
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<b>WARM VEGAN BROWNIE (VE) (GF)</b> Warm plant-based chocolate sauce, raspberries, Roskilly's Raspberry Ripple Vegan Ice Cream 429 kcal SO	13.50
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<b>CORNISH CHEESE PLATE (V) (GF?)</b> 3 cheeses served with chutney, blue cheese scone, whipped Trewithen butter, West Country biscuits, grapes, pickled walnut, quince, Cornish honey 819 kcal G, D, E, M, N	17
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<b>PLEASE ASK FOR THE DAILY DESSERT OPTION</b>	n/a   13
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## Side dishes

<b>FRIES (GF) (VE)</b> 358 kcal	6
<b>DEEP FRIED ONION RINGS (V)</b> 426 kcal G	
<b>MARINATED OLIVES (GF) (VE)</b> 467 kcal M	
<b>TOSSED SALAD (GF) (VE)</b> 46 kcal SU	
<b>CHEESE &amp; GARLIC BREAD (V)</b> 520 kcal G, D, SU	

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

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY  
N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Adults need around 2000 Kcal a day. 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.