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.

Starters

FRESHLY PREPARED SOUP OF THE DAY	n/a   11.50
CHICKEN LIVER PARFAIT 424 kcal G, M, D, E Hot toast, real ale chutney	n/a   10.95

ST IVES CRAB & PRAWNS 387 kcal G, D, M, CR	21
Elderflower mayonnaise, crisp cos lettuce, char-grilled sourdough	

TOMATO, FRESH BASIL & BUFFALO	
MOZZARELLA SALAD (GF) 312 kcal D	n/a   15
Fowey Valley olive oil	

WESTCOUNTRY MUSSELS (GF) 602 kcal MO, D, SU	19
Garlic & fennel, Cornish Rattler cider cream	

Side dishes 5.95

FRIES (VE) 358 kcal

DEEP FRIED ONION RINGS (V) 426 kcal G

MARINATED OLIVES (GF) (VE) 467 kcal

TOSSED SALAD (VE) 70 kcal

CHEESE & GARLIC BREAD (V) 520 kcal G, D

Mains

Home ground beef burger, gouda, bacon, pickles, brioche bun, fries	
LOCAL FISH & CHIPS 1400 kcal F, D, G, E  Deep fried in beer batter, fries, crushed peas & tartare sauce	a   23
CHARGRILLED 10oz RIB EYE STEAK (GF) 1560 kcal D Served with green vegetables, wild mushrooms, cherry tomatoes & pont neuf potatoes	37
CHARGRILLED 80z FILLET STEAK (GF) 1162 kcal D Served with green vegetables, wild mushrooms, cherry tomatoes & pont neuf potatoes	40
PAN-FRIED CHICKEN BREAST 739 kcal G, D, E Cornish Blue cheese & garlic cream, Kittows Hogs pudding patty, buttered greens	24
CAESAR SALAD  Sweet garlic, croutons, creamy garlic dressing, Parmesan as it comes (v) 905 kcal	a   16
or with chargrilled Chicken 842 kcal D, G, M, E n/a	a   22
HELFORD BLUE CHEESE SALAD (V) (GF) 814 kcal E, D n/a Vegetables, baby salad leaves, poached St Ewe egg, warm new potatoes	a   20

Sweets

WEST COUNTRY ICE CREAMS (V) 409 kcal D Selection of locally made ice creams	n/a   11
BERRY & CLOTTED CREAM BRÛLÉE (V) 1049 kcal E, D, G Beurre noisette shortbread	12
CHOCOLATE TORTE (GF) (V) 613 kcal D, E Chocolate sauce, clotted cream	n/a   11.50
PLEASE ASK FOR THE DAILY DESSERT OPTION	n/a   11

G - GLUTEN GF - GLUTEN FREE GF? - CAN BE GLUTEN FREE (please ask) V - VEGETARIAN VE - VEGAN D - DAIRY 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

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production

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.