



HALLOUMI SAGANAKI With honey, sesame seeds and oregano 5.95	HUMMUS FROM TARSUS Served with chilli oil and sourdough bread 4.50	PICKLED ANCHOVIES 5	BREAD AND OLIVES Coombeshead sourdough and marinated Kalamata olives 5.95
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STARTERS

HALF PINT OF PRAWNS
With sourdough bread and mayonnaise 12.50

SMOKED MACKEREL PÂTÉ
With salad and sourdough bread 10.95

CLASSIC CAESAR SALAD
Baby gem lettuce, anchovies, croutons with a Caesar dressing 9.95

CHICKEN WINGS, TAMARIND
AND CHILLI SAMBAL
With mango, lime, and coriander 10.50

BAKED WHOLE CAMEMBERT FOR TWO
With new potatoes, pickle, sourdough bread and beetroot chutney 18.50

ARANCINI SALSICCIA
Sausage meat filling with white wine, fennel, rosemary, served with a mixed leaf salad and aioli. 8.00

DEVILLED KIDNEYS
With mushrooms on toasted sourdough 8.95

TOMATO AND PEPPER SOUP
With sourdough bread 7.50

GRILLED SCALLOPS
With hazelnut and coriander butter 14.95

SARDINES GREMOLATA
With butternut squash puree 9.95

MAINS

CORNISH ARMS HAMBURGER
Chuck and ribcap served with Monterey Jack cheese, mayonnaise, chipotle chilli relish and chips 17.50

HALLOUMI BURGER
Served with mayonnaise, chipotle chilli relish and chips 14.95

CHICKEN BURGER
Served with mayonnaise, chipotle chilli relish and chips 15.95

Add: blue cheese | jalapeno peppers 1 (each)

10OZ RUMP STEAK
From our Launceston butcher, Philip Warren.
With rocket, tomato, shallot and thyme salad and chips 26

Add: peppercorn sauce | bone marrow gravy 3 (each)

SCAMPI IN A BASKET
With chips and tartare sauce 16.95

MUSHROOM AND SPINACH PIE
With mash, seasonal vegetables, and gravy 16.95

HAM, EGG & CHIPS
With chips, piccalilli, and fried eggs 16.95

MOULES MARINIÈRE
Mussels with white wine, confit onion and parsley
13.95 (Starter, served with sourdough)
21.95 (Main, served with chips)

PIRI PIRI CHICKEN
With chips, mixed leaf salad and mayonnaise 18.95

SAUSAGES AND MASH
Cornish rare breed black pig sausages from Trerethern Farm, with mash and seasonal vegetables 16.95

BAKED SEA BREAM ROTA STYLE
With sauteed potatoes 26.95

BATTERED HADDOCK AND CHIPS
With tartare sauce and mushy peas 18.95

PONDICHERRY FISH CURRY
A fragrant Southern Indian curry with basmati rice 20.95
One Feeds Two - Our curry just got even better.
When you enjoy this classic, we provide a school meal for a child in the developing world. Good food - does good.

LAMB KARAHI
North Indian lamb Karahi, fresh green chilli and coriander with basmati rice 21.95

VEGETABLE GOAN CURRY
Spinach, fine beans, broccoli and red pepper, with basmati rice 14.95

SIDES

BUTTERED NEW POTATOES 4.50 | THIN CUT CHIPS 4.50 | MIXED LEAF SALAD 4.50 | ROASTED BEETROOT WITH CHILLI OIL 4.50
ONION RINGS 4.50 | TENDERSTEM BROCCOLI WITH RANCH DRESSING 6.95

3 COURSES 17.50 MONDAY TO FRIDAY 12PM – 5PM		
SALT COD FRITTERS with aioli	MACKEREL RECHEADO fillet of mackerel cooked in Goan chilli paste, served with basmati rice and kachumber salad	APPLE CRUMBLE with vanilla ice cream

Pink Stein

DESSERTS

STICKY TOFFEE PUDDING Served with Cornish clotted cream. 8.95

CHOCOLATE BROWNIE Served with raspberry ripple ice cream. 7.95

MANGO AND PASSIONFRUIT CHEESECAKE POT 7.95

TRELEAVENS CORNISH ICE CREAMS 6.95

Chocolate | Strawberry | Vanilla | Raspberry ripple

TRELEAVENS CORNISH SORBETS 6.95

Mango | Raspberry | Ruby orange | Lemon and Lime

COLSTON BASSETTS STILTON with toasted walnuts and honey 9.95

AFTER DINNER DRINKS

MONBAZILLAC, DOMAINE DE GRANGE NEUVE, FRANCE 2019
6.95 (100ml)

GRAHAM'S LBV PORT 3.70 (50ml)

LIMONCELLO 4.50 (25ml)

SUNTORY TOKI BLENDED JAPANESE WHISKY 9.50 (25ml)

ORIGIN COFFEE

Americano | Macchiato | Flat White

Cappuccino | Café Latte 4.00

Espresso 3.50

ADD A SHOT OF SYRUP 0.50

Caramel, Gingerbread, Hazelnut

or Vanilla

BIRCHALL TEA 3.75

English Breakfast | Earl Grey | Peppermint

Green Tea | Chamomile | Fresh Mint

Green Tea & Peach | Red Berry

Lemongrass & Ginger

A discretionary 12.5% service charge will be added to all tables.

Please ask for information on allergens.