



COCKLES

With brown bread, malt vinegar and white pepper 8.95

HUMMUS FROM TARSUS

Served with chilli oil and sourdough bread 4.50

PICKLED ANCHOVIES

5

BREAD AND OLIVES

Coomeshead sourdough and marinated Kalamata olives 5.95

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

LANGOUSTINE

With mayonnaise and lemon 8.95 each

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

HALF A DOZEN CORNISH ROCK OYSTERS

30.00 OR 5.00 each

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: bacon | blue cheese | jalapeno peppers 1.00 (each)

100Z RUMP STEAK

From our Launceston butcher, Phillip Warren. With rocket, tomato, shallot and thyme salad and chips 26.00

Add: peppercorn sauce | bone marrow gravy 3.00 (each)

SAUSAGES AND MASH

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

STEAK AND ALE OR MUSHROOM AND SPINACH PIE

With mash, seasonal vegetables, and gravy 16.95

HAM EGG & CHIPS

With chips, piccalilli, and fried eggs 16.95

PIRI PIRI CHICKEN

With chips, mixed leaf salad and mayonnaise 18.95

MOULES MARINIÈRE

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

DRESSED CORNISH CRAB

With a green leaf salad, chips, and mayonnaise 26.95

GRILLED CORNISH LOBSTER

With fines herbes, thin cut chips and salad 34.95

SCAMPI IN A BASKET

With chips and tartare sauce 16.95

ROASTED WHOLE SEABASS

With fennel and Pernod mayonnaise and salad 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 - Hake 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 | ROASTED BEETROOT WITH CHILLI OIL 4.50 | MIXED LEAF SALAD 4.50 | ONION RINGS 4.50

TENDERSTEM BROCCOLI WITH RANCH DRESSING 6.75

GARDEN MENU

PONDICHERRY COD CURRY

A fragrant Southern Indian curry served with basmati rice. 19.95

One Feeds Two – Cod 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.

CORNISH ARMS HAMBURGER

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

HALLOUMI BURGER

With mayonnaise, chipotle chilli relish and chips 14.95

CHICKEN BURGER

Served with mayonnaise, chipotle chilli relish and chips 15.95

Add: bacon | blue cheese | jalapeno peppers 1.00 (each)

SCAMPI IN THE BASKET

Served with tartare sauce and chips. 16.95

STEAK AND ALE OR MUSHROOMS AND SPINACH PIE

Served with mash, seasonal veg and gravy. 16.95

BATTERED HADDOCK AND CHIPS

Served with tartar sauce and mushy peas. 18.95

VEGETABLE GOAN CURRY

Spinach, fine beans, broccoli and red pepper. Served with basmati rice. 14.95

CHICKEN WINGS, TAMARIND AND CHILLI SAMBAL

With mango, lime, and coriander. 10.50

BAKED WHOLE CAMEMBERT FOR TWO

With new potatoes, pickle, and bread. 18.50

SALAMI AND CHEESE BOARD 9.00

THIN CUT CHIPS 4.50

ROASTED BEETROOT WITH CHILLI OIL 4.50

ONION RINGS 4.50

WOODFIRED MENU

PLATES FROM OUR WOODFIRED OVEN

Great to share on the side

SCALLOPS IN THE HALF SHELL

with garlic, ginger and soy 4.95 each

PIL PIL PRAWNS

with garlic, chilli and olive oil 16.50

Mop up any leftover oil with your pizza crusts

WOODFIRED PIZZAS

Sourdough 12" base with Rick's tomato sauce

GARLIC BREAD 8

MARGHERITA

Mozzarella, Cheddar cheese and basil leaves 10.95

GARLIC AND CHILLI PRAWN

Prawns, confit garlic, Kashmiri chilli, sun-dried tomatoes and feta cheese 15.95

CHICKEN, PESTO AND SUN-DRIED TOMATO

Chicken, basil pesto, sun-dried tomatoes and mozzarella 15.95

VEGETARIAN

Courgette, red onion, mushrooms, roasted red peppers and mozzarella 11.95

ADD FOR £1

PEPPERS
SUN-DRIED TOMATOES
GARLIC MAYONNAISE
BLACK OLIVES

ROCKET
ANCHOVIES
CHIPOTLE MAYONNAISE
CHEESE (1.50)

Our pizzas are all cooked in the same oven, please let us know if you have any allergies

Pink Stein

DESSERTS

STICKY TOFFEE PUDDING Served with Cornish clotted cream	8.95
CHOCOLATE BROWNIE Served with raspberry ripple ice cream.	7.95
MANGO & PASSIONFRUIT CHEESECAKE POT	7.95
STEAMED GINGER PUDDING Served with vanilla ice cream	7.95
BRITISH STRAWBERRIES Served with pouring cream	7.95

TRELEAVENS CORNISH ICE CREAMS	6.95
Chocolate Strawberry Vanilla Raspberry ripple	

TRELEAVENS CORNISH SORBETS	6.95
Mango Lemon and lime Raspberry Ruby orange	

COLSTON BASSETTS STILTON with toasted walnuts and honey 9.95

AFTER DINNER DRINKS

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

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)

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.