



DRAUGHT KOREV 6.50
Cornish Lager 4.8%

MARLBOROUGH 42 13
Our house cocktail made with Ramsbury Gin, lemon,
and Rick Stein Champagne
*We're proudly support Charlie's Charity donating
50p from every drink*

COSMOPOLITAN 10
Vodka, cranberry, Triple Sec and lime

APPETISERS

BREAD AND BUTTER sourdough revolution 6.95 | 778 kcal
CAULIFLOWER BANG-BANG with crispy coating, sweet and sour sauce 5.50 | 49 Kcal
CHORIZO CROQUETTES 4.95 | 636 kcal
PRAWN TEMPURA with nam jim dipping sauce 5.50 | 379 kcal
DORSET OYSTERS with shallot vinaigrette and lemon 5.50 | 49 Kcal

STARTERS

GRILLED SARDINES tomato, thyme and garlic dressing 8.95 | 317 kcal
MACKEREL SALAD with sundried tomato and fennel seeds 9.95 | 279 kcal
FISH AND SHELLFISH SOUP served with rouille, croutons and Parmesan 12.50 | 451 kcal
SCALLOPS IN THE HALF SHELL with Provençal sauce 16.95 | 406 kcal
MOULES MARINERE with sourdough 13.95 | 859 Kcal
PRAWN RISOTTO with fennel and olive oil 14.95 | 439 kcal
TOULOUSE SAUSAGE with tomato, shallots and mustard dressing 8.95 | 342 Kcal
DEVILLED KIDNEYS on sourdough 10.50 | 576 Kcal
BURRATA with tomato jam and pesto 10.50 | 458 kcal

MAINS

FISH AND CHIPS haddock deep-fried, with chips, mushy peas, and tartare sauce 22.95 | 1487 kcal
(One Feeds Two) Every time you order fish and chips; we donate a school meal to a child in poverty
CRAB LINGUINE with tomato, chilli, garlic, parsley and olive oil 26.95 | 542 kcal
GRILLED COLEY with spring onion mash and soy butter sauce 19.95 | 805 kcal
WHOLE PLAICE with roasted red peppers, oregano, garlic and chilli 21.95 | 775 kcal
LEMON SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan with caper beurre noisette 36.00 | 1262 kcal
INDONESIAN SEAFOOD CURRY coley, bream, and prawns with basmati rice and a green bean, grated coconut salad 32.00 | 1376 kcal
GRILLED LAMB CUTLETS with cherry tomato and shallot salad, thin cut chips and aioli 29.95 | 682 kcal
CHICKEN SOUVLAKI with flatbread, tzatziki and tomatoes, served with fries 19.00 | 670 kcal
BAVETTE STEAK from Philip Warren Butchers, Launceston, served with chimichurri and skin on chips 23.95 | 1250 Kcal
MISO AUBERGINE with harissa and crème fraiche 16.95 | 506 kcal

SET MENU

2 COURSES 24.95 | 3 COURSES 29.95
Available Wednesday to Friday, 12pm – 3pm and 5pm – 9pm

STARTERS

WELSH RAREBIT with salad | 458 kcal
GRILLED SARDINES with tomato, thyme and garlic dressing | 317 Kcal
MOULES MARINERE with sourdough | 859 kcal

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MAINS

COLEY ALLA CARLINA with new potatoes | 805 Kcal
LAMB KARAHI rich, dark spicy lamb curry with spinach served with basmati rice | 682 kcal
TOMATO, AUBERGINE, TAMARIND STEW with sourdough | 641 Kcal

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DESSERTS

PANNACOTTA with berry compote | 616 Kcal
CHEESECAKE with salted caramel | 637 Kcal
SUNKEN CHOCOLATE CAKE Cornish clotted cream | 698 Kcal

SIDES

THIN CUT CHIPS 5.95 | 592 kcal
COURGETTE with chilli and garlic 4.95 | 760 kcal
GARDEN SALAD with house dressing 5.95 | 592 kcal
SAVOY CABBAGE with bacon and chives 5.50 | 123 kcal
TENDERSTEM BROCCOLI with crispy onions 6.95 | 241 kcal
CARROT PROVENÇAL with garlic and olive oil 4.95 | 241 kcal



Desserts

RHUBARB PAVLOVA 8.95 | 675 Kcal

PINEAPPLE TARTE TATIN with coconut ice cream 8.95 | 576 kcal

LEMON SEMI FREDO with berry compote 7.95 | 308 kcal

CHOCOLATE PAVE with salted caramel ice cream 10.50 | 958 Kcal

A SELECTION OF CHEESES with a selection of biscuits for cheese 12.95 | 588 Kcal

SELECTION OF TRELEAVENS' ICE CREAMS AND SORBETS

Ice Creams: Salted Caramel | Chocolate | Strawberry Sorbets: Lemon and Lime

Ruby Orange | Mango 3 scoops 10.50 | 678 Kcal

After Dinner Cocktails

AFFOGATO

A double espresso shot of Origin coffee poured over a scoop of salted caramel ice cream 7.95

Add a shot: Amaretto 4.25 | Frangelico 3.50

ELDERFLOWER SGROPPINO

Rick Stein Tarquin's Gin, Elderflower Liqueur and champagne.

Poured over a scoop of lemon and lime sorbet 11.25

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso and sugar syrup 11.95

Port

QUINTA DE LA ROSA TAWNY, 10-YEAR-OLD, PORTUGAL

70ML 8.00 | Bottle 52.00

QUINTA DE LA ROSA, LBV, PORTUGAL

70ML 8.00 | Bottle 52.00

QUINTA DE LA ROSA VINTAGE, 2009, PORTUGAL

70ML 20.50 | Bottle 140.00

MADEIRA, MILES, PORTUGAL

70ML 8.90 | Bottle 42.00

Dessert Wine

MONBAZILLAC, CHATEAU RAMON, FRANCE

100ML 8.00 | Bottle 38.00

SAUTERNES, GARONNELLES LUCIEN LURTON

100ML 12.00 | Bottle 52.00

LATE HARVEST TOKAJI, PATRICIUS, HUNGARY

100ML 15.30 | Bottle 44.00

MUSCAT, MORRIS OF RUTHERGLEN, AUSTRALIA

Bottle 69.00

Brandy

MAXIME TRIJOL VSOP 8

HENNESSY VS 6.25 | HENNESSY XO 15

LOUIS ROQUE LA VIELLE PRUNE, FRANCE 5.95

Liqueur

FRANGELICO 3.50 | GRAND MARNIER 3.95

DRAMBUIE 3.75 | COINTREAU 4.25

BENEDICTINE 4.85 | BAILEY'S 5.25

Coffee

Origin coffee. Mariano 100% Brazilian from Origin. Tasting notes of milk chocolate, marzipan and plum.

ESPRESSO | AMERICANO | MACCHIATO | CAPPUCCINO | LATTE | FLAT WHITE |

MOCHA | HOT CHOCOLATE from 4.00

Tea

A selection of loose-leaf teas

ENGLISH BREAKFAST | EARL GREY | MAO FENG GREEN TEA | TRIPLE MINT | FRESH MINT

CAMOMILE | JASMINE PEARLS | CEDERBERG REDBUSH | RED BERRY AND FLOWER

LEMONGRASS AND GINGER from 3.75