

LUNCH

LIGHTBITES

Marinated olives, bread and dips	4.95
Parmesan and garlic ciabatta	2.60
Homemade soup with granary bread	4.85
Pan-fried scallops & white crab mayonnaise on an apple puree	6.95

SANDWICHES

Free-range egg mayonnaise and watercress	4.50
Cornish mackerel on grilled focaccia with roasted peppers, confit tomatoes and rocket	6.95
Trelawney cheese with apple compote, chutney and rocket on rosemary focaccia	5.50
Open Newlyn harbour hand-picked white crabmeat with brown crab mayonnaise and baby gem lettuce	7.95
Open smoked chicken & bacon salad with guacamole on granary bread	6.50
Falafels served in a pitta bread with humous & slaw	6.95

MAINS

Red onion, red pepper and Cornish cheese tart with two salads from the counter Wine choice: 2012 Casa Silva Chardonnay, Chile 125ml	9.50 4.20
Beer battered fish & chips with tartare sauce and peas Wine choice: 2013 Picpoul de Pinet, France 125ml	9.95 3.70
Seafood linguine with mussels, clams & prawns Wine choice: 2013 Finca Manzanos, Spain 125ml	11.95 2.95
Homemade Cornish beefburger with bacon & cheese served with chips Beer choice: Cornish Lager, St Ives 330ml	9.50 3.50
Fish stew with aioli and focaccia Wine choice: 2013 Bacchus, Camel Valley 125ml	9.50 3.95
Summer vegetable risotto with butternut squash, fresh peas, asparagus, slow cooked tomatoes and courgettes Wine choice: 2013 Finca Manzanos, Spain 125ml	9.20 2.95

SIDE ORDERS

Rocket Salad	3.00
with parmesan shavings and balsamic dressing	
Mixed leaf with mustard dressing	3.00
Chips	3.00

SALADS FROM THE COUNTER

Each (Spiced lentils, tabouleh, Quinoa, Cucumber & Mint)	3.00
As a main (choice of three)	8.50

DESSERTS

Orange marmalade and pecan bread & butter pudding	4.95
Chocolate & hazlenut brownie with ice cream	4.95
Apple, rhubarb & almond crumble with clotted cream	4.95
Strawberries & cream	4.95
Pear & frangipane tart with vanilla ice cream	4.95
Willy Wallers ice cream (made in St Ives) chocolate, toffee & honeycomb, mint, vanilla	4.65
Pimms jelly with cucumber sorbet, poached strawberries & cucumbers	4.95

WINE

SPARKLING WINE & CHAMPAGNE

Billecart-Salmon Brut Réserve NV, Champagne, France abv 12%

125ml 375ml 750ml

22.00 40.00

ROSÉ

2013 Finca Manzanos, Rioja, Rosado, Spain abv 13%

2.95 8.70 15.80

WHITE WINE

2014 Monte Alina, Alvarez y Diez Rueda, Spain abv 12.5%

2.95 8.70 15.80

2013 Picpoul de Pinet, Domaine de Lauriers, Languedoc, France abv 13%

3.70 11.00 21.00

2012 Chardonnay Reserva, Casa Silva, Colchagua, Chile abv 14%

4.20 12.50 24.00

2013 Bacchus, Camel Valley, Cornwall abv 12%

3.95 11.70 22.50

RED WINE

2013 Tempranillo-Syrah, Castillo del Moro, Spain abv 12.5%

2.95 8.70 15.80

2012 Beaujolais-Villages, Potel-Aviron, France abv 13%

3.45 10.30 19.50

2009 Shiraz, M. Chapoutier, Victoria, Australia abv 14.5%

3.75 11.20 22.00

BEER & CIDER

Cornish Lager, Cornwall, England abv 4.2%

330ml 500ml

3.50

Boilers Real Ale, Cornwall, England abv 4%

3.95

St Austell Korev Lager, Cornwall, England abv 4.8%

3.95

St Austell Clouded Yellow, Cornwall, England abv 4.8%

3.95

This is one of Cornwall's truly unique beers. The slight haze comes from it being bottle conditioned. It is full of fresh citrus flavours making it a great summer thirst-quencher

Polgoon Cider, Cornwall, England abv 5%

3.50

Polgoon Cider "Cornish Pink", Cornwall, England abv 4%

3.50

ORIGIN COFFEE & HOT CHOCOLATE

Espresso / Macchiato 2.20

Double espresso / Americano 2.35

Cappuccino 2.50

Caffé latte 2.40

Fairtrade hot chocolate 2.80

with marshmallows & whipped cream 2.80

Caffé Mocha

with whipped cream

JING LEAF TEAS & INFUSIONS

English Breakfast 2.25

Earl Grey 2.25

Darjeeling 2.25

Organic Mao Jian green tea 2.25

Jasmine pearls 2.25

Chamomile 2.25

Peppermint 2.25

Blackcurrant and hibiscus 2.25

SOFT DRINKS

Belvoir elderflower pressé, lemonade or organic ginger beer 2.60

Polgoon apple juice 2.30
100% pure pressed cloudy apple juice

Pure Blue mineral water 1.50 2.75
Still or sparkling 250ml 750ml

Orange juice 2.20

Pepsi / Diet Pepsi 2.35

Apple & honey iced tea 2.25