

JANUARY LUNCH SPECIALS (12pm - 4:30pm)

Drinks

Fizz - Chambord royale - <i>prosecco, chambord, fresh raspberries</i>	7.5
Cocktail - Cornish pink - <i>tarquin's gin, crème du mure, cornish traditional lemonade, blackberries</i>	6
Gin - St George terroir & tonic (california) - <i>fresh, with pine, fir & bay, citrusy & herbaceous, a moreish gin</i>	7.1
Non alcoholic - Raspberry & mint sparkle - <i>raspberry syrup, cornish traditional lemonade, raspberries, mint leaves</i>	3.5

Starters

Soup of the day with Baker Tom's bread VG GO	6
Mushroom & gran moravia arancini, polenta coating, garlic aioli V GF	6.5
Monkfish goujons, tartare & mary rose sauce, lemon	7.5
Sticky bbq pork ribs, slaw, sour cream GF	7

Mains

Shortcrust pie of the day, seasonal greens, mashed potato, gravy	13
6oz minute steak, garlic butter, fries GF	12
Thai green seafood curry, mussels, hake, prawns, jasmine rice, coriander GF	15
Vegan bean burger, sweet potato wedges, "mayo", guacamole VG *	12

Desserts

Warm beetroot & chocolate brownie, chocolate sauce, vanilla ice cream GF	7
Winter berry fool, whipped mascarpone, crushed hazelnuts, honeycomb *	6

Friday

Moules Frites

St Austell Bay mussels, fries &
125ml glass of wine

£11

Sunday

Roast topside of beef, roast pork loin,
roast lamb leg or nut roast

Served with roast potatoes, Yorkshire pudding,
seasonal vegetables & gravy

£12