

light LUNCH

SMALL COD & CHIPS 9.0

Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon. *{vg option, gf}*

For our vegan diners... 8.0

Instead of cod, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce and lemon. *{vg, gf}*

BRAISED FAGGOT 9.0

Leek & horseradish mash, peas, gravy, crispy leeks.

STEAK FRITES 10.5

5oz minute steak cooked pink or well-done, garlic & chive butter, fries, sweet drop pepper & rocket salad. *{gf}*

4OZ BURGER 8.5

Glazed bun, our own burger sauce, gem lettuce, pickled red onion, fries. *{gf option}*

Add extra toppings - 1.5 each:

- + **Smoked Streaky Bacon** *{gf}*
- + **Monterey Jack Cheese** *{v, gf}*
- + **Chorizo & Sweet Chili Jam** *{gf}*

Our allergen information is available upon request.

Please let your server know about any allergy or intolerance you may have. We take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens. Therefore it is not possible for us to guarantee separation of all allergens.

{v - vegetarian, vg - vegan, gf - gluten free ingredients}

salads

BEETROOT FALAFEL & ALMOND 9.0

Mixed leaves, baby gem lettuce, cherry tomatoes, cucumber, red onion, French dressing. *{vg, gf}*

CORNISH BLUE CHEESE WALDORF SALAD 8.0

Toasted walnuts, apple, grapes, celery, blue cheese, gem lettuce. *{v, gf}*

warm baguettes

Served with seasoned fries.

PHILLY BLUE CHEESE STEAK 9.0

Sliced steak, cheese sauce, caramelised onion chutney, dressed leaf.

MOZZARELLA, BASIL PESTO & TOMATO 7.5

Dressed leaf. *{v}*

sides

FRIES OR CHIPS 3.5 *{vg, gf}*

GARLIC BUTTER BAGUETTE 3.5 *{v}*

POLENTA CHIPS 4.0 Rosemary salt. *{v, gf}*

TENDERSTEM BROCCOLI 3.0

Toasted almonds. *{vg, gf}*

PROPER JOB IPA MACARONI CHEESE 4.5 *{v}*

LEEK & HORSERADISH MASHED POTATO 3.5 *{v, gf}*

FINE BEANS 3.0 *{vg, gf}*