LUNCH

Snacks

Olives 5 VG

Smoked almonds 6 VG N

Stone's sourdough, sea salt butter 6 V VGOR Gluten Milk

Bar mix sharing platter; olives, smoked almonds, chilli rice crackers 12 VG N Gluten Soya Nuts MC Soya Sesame Mustard Celery Gluten

Starters

Smoked haddock, kedgeree fishcake, mango curry sauce, soft poached egg **Fish Egg Gluten Celery**

Soup of the day, Stone's sourdough VG Gluten Celery Daily Changing

Chicken and smoked ham hock terrine, pickled mushroom, butterbeans **Sulphate Mustard**Roasted beetroots, vegan feta, butternut squash, pumpkin seed dukkah VG N **Nuts Gluten**

Mains

Catch of the day, saffron and mussel chowder, salsa verde Fish Molluscs Sulphate Milk

Chicken breast, confit leg, carrot, cavolo nero, truffled mustard cream **Milk Mustard Sulphate**

Butternut squash risotto, aged hard cheese, crispy sage, toasted seeds V VGOR Milk Sulphate

Fish n' chips; battered or grilled, triple cooked chips, peas, lemon, tartare **Fish Mustard Egg Sulphate Gluten**

Fillet steak (112g), triple cooked chips, garlic mushrooms, bearnaise, rocket supplement +5 **Egg Gluten Sulphate Milk**

Side dishes

Dressed salad 5 VG

Buttered new potatoes 5 V Milk

Beer Battered Onion rings 5 V Gluten Sulphates

Seasonal vegetables 6 V VGOR Milk

Triple cooked chips 5 V VGOR MC Gluten

Posh chips, truffle mustard, Italian hard cheese 6.50 V Milk Mustard MC Gluten

Desserts

Café mocha delice, white chocolate ganache, coffee ice cream, hazelnuts V N Nut Egg Milk Gluten MC Peanut

Vanilla panna cotta, blood orange sorbet, blood orange gel, hazelnut praline VG N Nut MC Celery Mustard

Treleavens ice cream and sorbet (two scoops); vanilla, chocolate, strawberry,

Thunder & Dightning, very cherry, raspberry sorbet V VGOR Milk MC Gluten Egg Nut Soya Sulphate Peanuts

Local cheeses, biscuits, grapes, chutney supplement +5 V N Milk Gluten Celery MC Nut Peanut Sesame Egg

Sandwiches 12pm - 5pm

Served on malted brown, white bloomer or seeded gluten free breads, sea salt crisps, dressed gem salad

Stone's doorstop sourdough add 2

Coronation chicken, gem lettuce 12 Gluten Soya Egg Mustard

Mature cheddar, cucumber, tomato chutney 10 V Gluten Soya Milk Mustard

Gammon ham, rocket, brie, truffle mayonnaise 12 Gluten Soya Egg Mustard Milk

Smoked salmon, prawn, lemon dill cream cheese 14 Gluten Soya Fish Crustaceans Milk

Smoked applewood, tomato, tomato chutney 11 VG Gluten Soya Mustard

AFTERNOON TEA

Classic cream tea GLUTEN / WHEAT / EGGS / MILK / SOYA / MC OATS

SWEETS

Black forest muffin / cherry jam / white chocolate V GLUTEN / WHEAT / EGGS / MILK / SOYA / MC OATS / CELERY / SESAME / PEANUTS / NUTS / MUSTARD

Treacle and apple tart / apple puree GLUTEN/EGGS/MILK/SOYA

Vanilla panna cotta / blackberries VG

Macaron / Chocolate V N EGGS/MILK/NUTS/SOYA/MC CELERY/GLUTEN/PEANUTS/ SESAME

Homemade scones / strawberry jam / clotted cream V GLUTEN/EGGS/MILK

SAVOURIES

SMOKED SALMON / LEMON DILL CREAM CHEESE GLUTEN / FISH / MILK / SOYA

CORONATION CHICKEN GLUTEN / EGG / MUSTARD / SOYA

MATURE CHEDDAR / CUCUMBER/ TOMATO CHUTNEY V GLUTEN / MILK / MUSTARD / SOYA

CAMEMBERT / CHILLI JAM MILK / WHEAT / SOY / SULPHATE

DINNER

Snacks

Stone's sourdough, sea salt butter 6 V VGOR Gluten Milk

Bar mix sharing platter; olives, smoked almonds, chilli rice crackers 12 VG N Gluten Soya Nuts MC Soya Sesame Mustard Celery Gluten

Starters

#Starter of the Day Daily changing allergens - please ask server

Scallops Butter, Milk, Molluscs Sova

Smoked haddock kedgeree rice cake, mango curry sauce, soft poached egg £11 Gluten, Fish, Egg, Celery, Mustard, Sulphites

#Soup off the day, stones sourdough £9 Vg Celery, Gluten

#Chicken and smoked ham hock terrine, pickled mushrooms, butterbeans £10 Milk, Mustard, Sulphites

Cornish baked boy laity camembert, honey and sea salt, rosemary, and garlic crostini £12 Milk, Gluten

#Roasted beetroots, vegan feta, butternut squash, pumpkin seed dukka £10 Vg Celery, Nuts, Mc Gluten

Mains

Mushroom bourguignon pie V VGOR Gluten, Celery, Milk, Sulphate

Catch off the day, saffron and mussel chowder, salsa Verde £26 Celery, Fish, Milk, Mollusc, Sulphate, MC Crustaceans

#Chicken breast, confit leg, carrot, Calvo Nero, truffle mustard cream £25 Celery, Milk, Mustard, Gluten

#Butternut squash risotto, aged parmesan, crispy sage, toasted seeds £23 v vg on request Celery, Milk, Sulphates

Wagu beef burger, toasted brioche bun, truffle mayo, lettuce, pickled red cabbage, triple cooked chips £26 double up burger £10 Gluten, Egg, Milk, Mustard, Sulphates

#Fish and chips grilled or battered, tartare sauce, crushed peas, triple cooked chips, lemon £19 Gluten, Fish, Milk, Mustard, Sulphate

200g fillet steak garlic mushrooms, béarnaise, triple cooked chips, rocket salad £32 Gluten, Egg, Milk, Sulphates

Peppercorn sauce, blue cheese sauce £5 each Celery, Milk, Sulphate

Beetroot and goats cheese gnocchi, pesto cream, spinach, toasted walnuts. £22 v Gluten, Milk, Nuts, MC Egg, Crustaceans, Fish, Celery, Sulphate

Land and Sea Celery, Gluten, Egg, Crustaceans, Molluscs, Milk, Sulphates

Sides

Onion rings £5 Gluten, Sulphates
Triple cooked chips £5 MC Gluten

Posh chips truffle mustard and parmesan £6.5 Milk, Mustard, MC Gluten Dressed salad £5 Sulphates Seasonal vegetables £6 Milk Buttered new potatoes £5 Milk

Desserts

Café mocha delice, white chocolate ganache, coffee ice cream, hazelnuts V N Nut Egg Milk Gluten MC Peanut

Vanilla panna cotta, blood orange sorbet, blood orange gel, hazelnut praline VG N Nut MC Celery Mustard

Treleavens ice cream and sorbet (two scoops); vanilla, chocolate, strawberry,

Thunder & Dightning, very cherry, raspberry sorbet V VGOR Milk MC Gluten Egg Nut Soya Sulphate Peanuts

Local cheeses, biscuits, grapes, chutney supplement +5 V N Milk Gluten Celery MC Nut Peanut Sesame Egg