

LUNCH MENU

HAND-PICKED DEVON CRAB SANDWICH bound in a lemon mayonnaise on white or brown bloomer bread, brown crab mayonnaise, fries.	15.0
QUICKE'S MATURE CHEDDAR CHEESE & CHUTNEY SANDWICH white or brown bloomer bread, caramelised red onion chutney, crisps. <i>v</i>	7.5
BEETROOT FALAFEL WRAP carrot tapenade, gem lettuce, crisps. <i>vg</i>	7.5
GRILLED PESTO CHICKEN WRAP gem lettuce, crisps.	8.0
SMALL COD & CHIPS Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon.	9.0
SMALL VEGAN 'COD' & CHIPS instead of cod, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce and lemon. <i>vg</i>	9.0
STEAK FRITES 5oz minute steak cooked pink or well-done, garlic & chive butter, sweet drop pepper & rocket salad, fries.	10.5
CHICKEN & TARRAGON PIE mashed potato, tenderstem broccoli, caramelised red onion gravy.	9.5
VENISON SAUSAGES Parmesan polenta, crispy onions, rich gravy.	9.0
MUSHROOM STROGANOFF Pan-fried chestnut mushrooms, classic stroganoff sauce, basmati rice. <i>vg</i>	9.0
4OZ BURGER glazed bun, our own burger sauce, gem lettuce, pickled red onion, fries. +Add extra toppings for 1.5 each: Smoked Streaky Bacon / Monterey Jack Cheese / Vegan Cheese <i>vg</i> / Chorizo & Sweet Chilli Jam	8.5



CREAM TEA two scones, Rodda's Cornish clotted cream, strawberry jam, a pot of tea. <i>v</i> <i>Upgrade to Prosecco for an extra 6.0</i>	6.5
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v - vegetarian · vg - vegan

We have a separate menu available for guests looking to avoid gluten, please ask your server.
Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. 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. It is therefore not possible for us to guarantee separation of all allergens.