

LUNCH

- HAND-PICKED DEVON CRAB SANDWICH** bound in a lemon mayonnaise on white or brown bloomer bread, brown crab mayonnaise, fries. *gf option* **15.0**
- QUICKE'S MATURE CHEDDAR CHEESE & CHUTNEY SANDWICH** white or brown bloomer bread, caramelised red onion chutney, crisps. *v, gf option* **7.5**
- BEETROOT FALAFEL WRAP** carrot tapenade, gem lettuce, crisps. *vg, gf option* **7.5**
- SOUTHERN FRIED CHICKEN WRAP** lettuce, cheese, mayo, with crisps.* **7.5**
**swap your crisps for fries for an extra 1.5*
- SMALL COD & CHIPS** Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon. *vg option, gf* **9.0**
- for our vegan diners...*
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* **9.0**
- STEAK FRITES** 5oz minute steak cooked pink or well-done, garlic & chive butter, sweet drop pepper & rocket salad, fries. *gf* **10.5**
- CHICKEN & TARRAGON PIE** mashed potato, tenderstem broccoli, caramelised red onion gravy. *gf* **9.5**
- FETA & BASIL SALAD** mixed leaf, olives, cucumber, cherry tomato, red onion, basil oil dressing. *v* **9.0**
- 4OZ BURGER** glazed bun, our own burger sauce, gem lettuce, pickled red onion, fries. *gf option* **8.5**
+add extra toppings for 1.5 each: smoked streaky bacon gf / Monterey Jack cheese gf / vegan cheese vg, gf / chorizo & sweet chilli jam gf



- CREAM TEA** two scones, Rodda's Cornish clotted cream, strawberry jam, a pot of tea. *v* **6.5**
Upgrade to Prosecco for an extra 6.0



All 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