

Evening Takeaway Menu

Starters

Thai Style Mussels (*Cornish Mussels, Coconut Milk, Lemon Grass, Chilli, Ginger, Coriander*)

Soup of the Day, *Da Bara Bread*

Buttermilk Crispy Fried Chicken Thigh, Homemade BBQ Sauce, *Apple Celeriac Slaw*

Faux Gras (Mushroom & Walnut Pate), *Pickled Cornichon, Toasted Sourdough* **Vegan**

Pear and Pancetta Bruschetta, *Fried Quails Egg, Honey Mustard Dressing*

Warm round of Goats Cheese, *Apple, Beetroot & Walnut Salad*

The Main Event...

Chargrilled Rump of Beef (*served pink*), Chimichurri Sauce, *Tenderstem Broccoli, Corn on the Cob, Chips*

Pan seared Pork Chop, Creamy Wholegrain Mustard and Sage Sauce, *Hispi Cabbage & smoked Bacon, Fondant Potato, Apple Sauce*

Roasted Coriander & Cumin Monkfish on the Bone, *Anchovy, Olive & Caper Dressing, Aubergine Puree, New Potatoes* (**£5 Supplement**)

Sweet Potato Tikka Masala, *Toasted Almonds, Basmati Rice, Roti* **Vegan**

Cornish Fish Stew (*Mussels, Bass, Prawns, Hake, New Potatoes in a Tomato Sauce*) *Da Bara Ciabatta*

Bridge Lamb Kofta Burger, *Pistachios, Natural Greek Yoghurt, Pickled Red Onion, Chefs Tomato Relish, Brioche Roll, House Slaw, Chips*

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Homemade Desserts

Chocolate & Banana Blondie, Chocolate Sauce, Vanilla Ice Cream, Crushed Salted Peanuts **Vegan on Request**

Clotted Cream & Nutmeg Rice Pudding, Chefs Raspberry Jam

Plum, Cherry, Chantilly Cream Pavlova, Homemade Honeycomb

Thunder & Lightning Sundae (Vanilla Ice Cream, Butterscotch Sauce, Honeycomb, Meringue)

Cornish Cheeseboard (**£3 Supplement**) (Cornish Blue, Cornish Brie & Yarg, Crackers, Apple Chutney, Quince Jelly, Celery, Apple)

Sticky Toffee Pudding, Butterscotch Sauce, Cornish Clotted Cream

≈ 2 Courses £20 Or 3 Courses
£25 ≈

Please Make us aware of any allergies on reservation & on ordering. Our dishes are often easily adapted to suit a variety of dietary requirements.