

~ Bloomer Sandwiches ~

All Served with Side Salad and Made with Da Bara Bakery
Pain De Mie (GF Option -please ask staff)

Chefs Fish Goujons, Lettuce, Tartar Sauce

~ £7.50 ~

Davidstow Cheddar, Apple Chutney, Rocket

~ £5.50 ~


Smoked Bacon, Brie & Cranberry

~ £7 ~

Chicken, Mayonnaise, Avocado & Sunblushed
Tomato

~ £7 ~

~ Salads ~

Thai Salad with Panko Aubergine 

Asian Vegetables, Mint, Coriander, Chilli Satay
Dressing

~ £8 ~

Chargrilled Chicken & Avocado Salad (GF)

Sunblushed Tomatoes, Aioli Dressing, Leaves

~ £8~

Goats Cheese, Parma Ham Salad (GF)

Watermelon, Caramelised Walnuts, Balsamic
Reduction

~ £8~

~ Wraps ~

All Served with Side Salad

Smoked Sea Trout & Dill Cream Cheese

Leaves, Cucumber, Tomatoes

~£8 ~

Warm Panko Chicken

Chefs BBQ Sauce, Cos Lettuce, Mayo, Mango
Spring Onion Salsa

~ £8~

Falafel 

Homemade Chilli Jam, Cos Lettuce, Red Pepper,,
Pickled Red Onion, Avocado

~ £7 ~

~ Nibbles & Sides ~

Da Bara Bread, Rapeseed Oil & Balsamic ~ £4 ~

Skin On Chips ~ £3 ~

Mixed Olives ~ £3 ~

Burt's Crisps ~ £2 ~

Mixed Leaf Salad ~ £3.50 ~

~Lunchtime Favorites~

Homemade Soup Of The Day (GF Option)

Focaccia Bread

~ £6 ~

Plaice Goujons

Mixed Salad, Tartar Sauce, Fries

~ £12 ~

Italian Pork Meatballs

Homemade Tomato & Basil Sauce with
Spaghetti, Garlic Bread

~ £12 ~

Sweet Chilli King Prawn Stir Fry

Asian Vegetables, Egg Noodles, Sesame Seeds,
Coriander, Soy

~ £12 ~

Moules Mariniere (GF Option)

Mussels Cooked in White Wine, Cream, Garlic
& Shallots with Da Bara Bread

~ £13 ~

Beef Stew & Horseradish Dumplings

Hearty Beef Stew, Root Vegetables, Leeks

~ £12 ~

10oz Ribeye Steak (GF)

Garlic Butter, Grilled Tomato, Field Mushroom,
Rocket Salad, Skin on Chips

~ £23 ~

Wild Mushroom Risotto (GF)

Parmesan, Truffle Oil, Rocket

~ £13 ~

Bridge Cheese Burger (GF Option)

6oz Beef Pattie, Cornish Gouda, Lettuce,
Gherkin, Mayo, Chefs Relish, Fries, Celeriac &
Apple Slaw

~ £14 ~

Mixed Bean & Smoked Cheese

Quesadilla  option

Tomato Salsa, Avocado

~ £8 ~

If you have any Allergies or food intolerances, please notify a member of staff

Homemade Desserts~

Sticky Toffee Pudding

Butterscotch Sauce, Cornish Clotted Cream

~£6.50~

Warm Chocolate Brownie

Vanilla Ice Cream, Chocolate Sauce, Roasted Hazelnuts

~£6~

Thunder & Lightning Sundae (GF)

Vanilla Ice Cream, Homemade Butterscotch Sauce, Meringue, Honeycomb

~£7~

Fruity Pavlova (GF)

Raspberry, Mango, Passionfruit

~£6~

Custard Tarts

Poached Rhubarb, Clotted Cream

~£6~

Cornish Cheeseboard

3 Cornish Cheeses served with Grapes, Green Apple, Quince Jelly, Crackers & Chutney

~£9.00~

** If you have any allergies or food intolerances please notify a member of staff**

~After Lunch Drinks & Cocktails~

Espresso Martini

Vanilla Vodka, Kahlua, Espresso £7

Salted Caramel Espresso Martini

Salted Caramel Kahlua, Vodka, Espresso £7

Tarquins Seadog Negroni

Seadog Gin, Campari, Vermouth Di Torino £8

(See full cocktail list for lots of lovely options)

Italian Coffee (Amaretto) £6.50

Irish Coffee (Irish Whiskey) £6.50

French Coffee (Brandy) £6.50

Baileys Coffee £6.50

Calypso Coffee (Kahula) £6.50

(See full Coffee List for lots of choices)



All our Cocktails are £6 on Friday Nights!!
~Gin O'Clock between 12-1pm, 6-7pm, 9-10pm~
Free FeverTree Tonic with any Gin