



Menu - March 2010

Starters

- Soup with granary bread. **£4.50**
Roast carrot and beetroot salad with goats cheese. **£5.25** or add medium/rare beef rib for a main course. **£11.95**
Trio of smoked fish – mackerel, trout and salmon with horseradish. **£6.50**
Ham hock terrine with chunky piccalilli. **£5.50**
Crayfish cocktail with Marie Rose sauce and bread and butter. **£6.25**
Shredded duck salad with a hoisin sauce. **£5.95**

Main Course

- Seafood (cod, haddock, red mullet, prawn) cassoulet served on tagliatelle pasta. **£12.75**
Honey roast gammon with an apricot and mustard sauce, creamy mash and mixed seasonal vegetables. **£10.95**
Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£11.95**
Vegetable and goats cheese spring rolls with salad and a chilli dipping sauce. **£9.95**
8oz steak burger topped with Gruyere cheese and bacon and served with fries. **£10.95**
Smoked haddock served on creamy mash with spinach and hollandaise sauce topped with a poached egg. **£12.50**
Roasted red pepper and spinach lasagne served with a side salad. **£9.75**
Beef stew with 'Nearly Naked' vegetables topped with a suet dumpling. **£11.95**
Sea bass fillets served on chorizo mashed potato. **£12.75**
Shredded chicken noodle soup with green vegetables and crusty bread. **£11.25**
Grilled lemon sole served with new potatoes and salad. **£12.95**
Finnygook's Ploughman's with gala pie, a selection of local Westcountry cheeses, chutney and crusty bread **£9.50**

Lighter Bites

- Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£7.50**
4oz steak burger topped with Gruyere cheese and bacon and served with fries. **6.95**
Cottage pie served with garden peas. **£8.95**
Scampi, chips and peas. **£9.25**

Weekly changing lunch time set menu - 2 courses £11.95 3 courses £14.95

Soup of the day

Seafood (cod, haddock, prawn, salmon) crumble with garlic bread

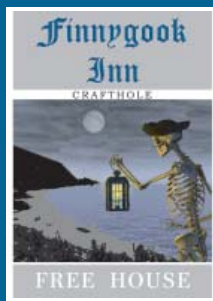
Crème Brûlée

Side Orders

- Fries. **£2.50** Mixed salad. **£2.50** Chef's veg. **£2.50**
Granary bread. **£1.50** Tomato and red onion salad. **£1.75**

Sandwiches served on granary bread **(why not add a bowl of soup or portion of fries for £1.95)**

- Local Cornish crab. **£6.75**
Warm rib of roast beef and horseradish. **£5.50**
Egg and crispy bacon with mayo. **£4.95**
Ham and tomato with wholegrain mustard. **£4.95**



March Puddings

Puddings and Cheese - all at £5.95

- Spotted dick with custard.
- Crème Brûlée with shortbread biscuit.
- Warm chocolate sunken cake with clotted cream and chocolate sauce.
- Rhubarb and ginger Eton mess (crushed meringue).
- Apple and berry crumble with custard.

The most sublime Cornish Roskilly organic ice-cream – choose from the following flavours:
Vanilla and clotted cream, crunchy caramel, chocolate or Cornish fudge.

A selection of West Country cheeses, biscuits and chutney. **£6.25**

*If you would love a dessert but you are too full right now, then why not let us send you home with a 'take away'!
They can be boxed up for you to take home and indulge in later, although we will substitute ice cream with
clotted cream for obvious reasons! **£4.75***

Pudding Wine

Domaine de Noble, Loupiac, Bordeaux, France. Packed with citrus and apricot flavours –
the perfect end to your meal. **£3.50** for a 75ml glass

Hot Drinks

- (All of our Coffee is Organic and FairTrade)
- Cafetière (decaf also available) - **£2.25** (cup or mug)
- Hot chocolate topped with cream and marshmallows. **£2.75**
- Cappuccino. **£2.75** Espresso. **£2.00** Latte. **£2.75** Double Espresso. **£2.75**
- English breakfast tea. **£2.25**

End of meal drinks

Please order all drinks at the bar.

We have a good selection of Malts at **£3.50** and a variety of liqueurs from **£2.00**

Sherries (50ml) all £2.00

- Croft Original (Med)
- Tio Pepe (Dry)
- Harveys Bristol cream (rich and sweet)

Ports (50ml)

- Chip Dry Fine White Port - **£3.00**
- Cockburn's Fine Ruby Port - **£2.50**
- Taylor's LBV - **£3.00**

Madeira (50ml)

- Duke of Clarence (Rich)- **£2.70**

Amaretto (25ml)

- Disaronno Originale - **£2.20**

Liqueurs (50ml)

- Baileys - **£3.00**

Cognacs (25ml)

- Courvoisier VS - **£2.50**
- Remy Martin VSOP - **£3.35**
- Martell Medallion VS - **£3.00**
- Martell Medallion VSOP - **£3.75**

Armagnacs (25ml)

- Janneau Traditional - **£3.00**

Calvados (25ml)

- Calvados Prestige - **£2.75**