



## Menu - July 2010

### **Starters**

- French onion soup topped with a cheese crouton. **£4.25**  
Creamy garlic mushrooms in a puff pastry tartlet. **£5.50**  
Mixed crab terrine with melba toast. **£6.50**  
'Finnygook' Scotch Egg with chutney. **£5.95**  
Battered calamari served with garlic mayonnaise. **£5.75**  
Ham hock terrine with chunky piccalilli and toast. **£5.50**  
Crusty white bread and fresh marinated olives (for one). **£3.75**

### **Main Course**

- Courgettes stuffed with rice and feta cheese with a piquant tomato sauce. **£10.25**  
Duck breast (served pink) on stir fried noodles with a soya sauce. **£13.95**  
Mixed seafood (salmon, cod, prawn) stew with aioli (garlic mayo) and fries. **£12.75**  
Coq au Vin – chicken breast marinated in red wine, bacon and onion with new potatoes and French style peas. **£11.95**  
Parchment baked haddock fillet, new potatoes, tomatoes and basil leaves. **£12.95**  
Roast rump of lamb with a broad bean paste and new potato salad. **£14.25**  
Layered aubergine and goats cheese served with a mixed salad. **£10.85**  
8oz steak burger topped with Gruyere cheese and bacon, served with fries. **£11.95**  
Smoked haddock and chive fishcakes with mayonnaise and tomato and onion salad. **£9.50**  
Chicken Caesar salad served with anchovies and boiled egg. **£12.85**  
Fresh tuna (served pink) Niçoise salad with green beans, Cornish new potatoes and boiled egg. **£12.50**  
8oz Cornish rib eye steak served with button mushrooms and chunky fries. **£18.95**  
Local haddock fillet deep fried in Doombar real ale batter served with minted mushy peas and fries. **£12.95**

**Local seafood platter – choose 3 items** Cornish flaked crab meat, smoked salmon, crayfish tails, smoked mackerel, cockles with vinegar and salt and pepper or mixed crab terrine.

**West Country cheese platter – choose 3 items** Quicques mature Cheddar, Cornish Brie, Cornish Yarg, Devon Blue or ash coated goats cheese.

**Carved meat platter – choose 3 items** hand carved Devon rib of beef, Napoli Salami, carved ham, Devon pork loin, ham hock terrine or Scotch egg.

All platters served with a bread and chutneys, sauces and garnish. **£11.95**

### **Lighter Bites**

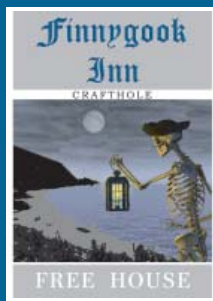
- Local haddock fillet deep fried in Doombar real ale batter served with minted mushy peas and fries. **£8.50**  
4oz steak burger topped with Gruyere cheese and bacon and served with fries. **£7.95**  
Local mixed sausages served with creamy mash and onion gravy. **£8.25**  
Local Cornish pasty served with salad or fries. **£7.25**

### **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**

- Smoked salmon and cream cheese bagel. **£6.75**  
Fish finger sandwich. **£4.95**  
Chicken Caesar wrap with anchovies. **£5.95**  
Brie and mixed grape. **£5.65**



## July Puddings

### Puddings

Eton mess (crushed meringue and strawberries).

Gooseberry cobbler with custard.

Crème Brûlée with shortbread biscuits.

Peach and almond tart with vanilla ice cream.

Warm chocolate brownies with vanilla ice cream.

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**