Pub Classics Menu



w/ Garlic Ciabatta and Salad

Crispy Coated Squid w/ Sweet Chilli Sauce & Salad 9/		Grilled Field Mushroom w/ (GFO) Goat's Cheese & Red Onion Marmalade)					
Breaded Brie (V) w/ Chilli Jam & Salad	9	Homemade Soup (V) w/ Ciabatta Roll & Cornish Butter 7.	.5					
Homemade Crab & Chilli Arancini w/ Thai Green Mayonnaise	12	Antipasti Board—Ideal for Sharing Deli meats w/ Blue Cheese, Mature Cheddar and Brie, Olives, Sundried Tomatoes, Chutney and Ciabatta Roll	5					
	Pub Classics							
	<u> </u>	TUD Classics						
Local Ham Or Sausages and Double Eg (GFO) w/ Chips & Peas		Beer Battered Fish and Chips (GFO) w/ Garden or Mushy Peas and Homemade Tartar Sauce	17					
Homemade Pie w/ Mash Potatoes or Chips & Seasonal Vegetables (Ask for todays flavour)		Breaded Wholetail Scampi w/ Chips and Garden or Mushy Peas and Homemade Tartar Sauce	17					
Homemade Curry (GFO) w/ Rice, Poppadum and Mango Chutney	F	From Cheese Crusted Fish Pie (GF) 15 w/ Seasonal Vegetables	18					
Homemade Beef Lasagne		17						

Starters & Light Bites

Vegetarian Dishes

Wild Mushroom & Tarragon Tagliatelle w/ Toasted Pine Nuts & Rocket, Shallot and Parmesan Salad	16	Homemade Chickpea, Sweet Potato and Coconut Curry (GFO) w/ Rice, Poppadum and Mango Chutney	15
Homemade Vegetable Lasagne w/ Garlic Ciabatta and Salad	17		

The potato side dish on any main course can be changed to: Chips, New Potatoes or Mash Potatoes on request

Seasonal Summer Salads

A Bed of Mixed Leaves w/ Cucumber, Cherry Tomatoes, Red Onion, Peppers, Lilliput Capers and Roquito Chilli Pearls

* Denotes salad is made up differently from the others

Prawn and Guacamole (GFO) w/ Brandied Marie-Rose Dressing	18	w/ Red Onion Marmalade and Goat's Cheese w/ Balsamic Dressing	16.5
Cornish Crab and Pomegranate Seeds (GFO) w/ Pomegranate and Lime Dressing	22	Grilled Chicken Caeser Salad* Romain/Little Gem Lettuce w/ Garlic Croutons &	15.5
Hoisin Duck and Mango Salad w/ Toasted Sesame Seeds & Aromatic Soy Dressing		Parmesan in a Garlic, Anchovy & Parmesan Mayon- naise Dressing	

Turn Over for Brilliant Burgers and Sensational Sides









Burgers In a Brioche Bun w/ Little Gem Lettuce, Tomato, Red Onion, Coleslaw and Skinny Fries		Extra Toppings		
		Cheddar Cheese—£1		
Mr Kittow's 60z Beef Burger (GFO)	15	Bacon—£1.50		
Buttermilk Fried Chicken Breast Burger	15	Jalapenos—£1		
Moving Mountains Burger (V)	17	Blue Cheese—£1 Guacamole —£ 1.50		
D 1. 1 II.11 (17)		BBQ Pulled Pork—£3.00		
Breaded Halloumi Burger (V) w/ Chilli Jam and Rocket	15	BBQ Tuned Fork 25.00		

Sides and Extras								
Chips (GFO) (V)	5	Cheesy Chips (GFO) (V)	6	Buttermilk Fried Onion Rings (v)	5	Garlic Ciabatta (v)	4.5	
Side Salad (GFO) (V)	4.5	Cheesy Garlic Ciabatta (v)	5.5	Chip Shop Curry Sauce	3	Tub Coleslaw (GFO,V)	3.5	
Hot Bar Snacks / Sides								
Jalapeno Poppers w/ Sour Cream	6.5	Mozzarella Sticks (V) w/ Tomato Salsa	6.5	Garlic Mushrooms (V) w/ Garlic Mayonnaise	6.5	Tempura Prawns w/ Sweet Chilli	8	
Halloumi Fries w/ Chipotle Mayo	6.5	Hot & Spicy Chicken Wings	7.5	Hot & Kickin' Poppin' Chicken	6.5	Honey Mustard Cocktail Sausages	6	
		Moroccan Falafel Bites w/ Harissa Mayo	6.5					
<u>Curry Sides</u>								
1/2 Giant Naan (v)	3.5	Giant Naan (V)	5	Homemade Onion Bhaji w/ Mint Yoghurt (GFO) (V)	6.5	Homemade Vegetable Samosas w/ Mint Yoghurt (V)	6.5	
		Poppadum (V)	50p	Pot of Mint Yoghurt	2			

Turn over for Satisfying Starters, Scrumptious Salads & Pleasing Pub Classics

Don't Forget To Leave Room for Dessert





