

# BREAKFAST

*Served till 11.30am*

Toast, marmalade, jam or Marmite	2.50
Fresh baked croissant	2.50
Fresh baked Danish selection	2.75
Porridge, caramelized banana, maple syrup	4.50
Baked granola, fruit, yoghurt	4.50
Breakfast brioche roll – Choose from grilled bacon, classic pork sausage or buttered roasted mushroom, tomato, crispy fried egg	4.50

# SOUPS AND SANDWICHES

Homemade soup, Hobbs bread	6.00
Mature cheddar, red onion marmalade	7.95
Free range egg mayonnaise, rocket	7.95
Honey roasted ham, rocket, English mustard mayonnaise	8.50
Prawn, dill mayonnaise	8.50
'Thwaites Original' beer battered fish finger butty, crushed peas, homemade tartar sauce	14.00
Hot slow cooked beef French dip sub, caramelized onion, beer mustard mayo, cress	14.50

# AFTERNOON TEA

Home made buttermilk scone, cornish clotted cream and strawberry jam	4.50
Full afternoon tea	24.00

# NIBBLES AND SMALL PLATES

Marinated olives	4.00
Bread board, spanish olive oil, aged balsamic, homemade butter	5.00
Crispy chicken, tonkatsu ketchup	5.00
Crevettes, lemon, garlic, parsley	5.00
Roast padron peppers, smoked paprika sour cream, crispy shallots	5.00
Boquerón's, olive oil, parsley, garlic	5.00
Charred fig, red wine, lardo	5.00

## MAIN COURSE

Classic Caesar salad	7.00
Classic marinated chicken Caesar salad	15.00
Homemade pie, (ask for today's filling), creamed potato, seasonal veg	14.95
Beef burger 200g, glazed bun, relish, Cornish sea salted chips	15.95
Thwaites 'Original' beer battered fish, Cornish sea salted triple cooked chips, crushed peas, lemon, homemade tartar sauce	15.95
Bucatini, roasted shallot, garlic, sun dried tomato, olive, chipotle oil, lemon, parsley	13.00
Chargrilled marinated chicken breast, bucatini, roasted shallot, garlic, sun dried tomato, olive, chipotle oil, lemon, parsley	16.95
Roast cauliflower, café de Paris butter, Cornish salted triple cooked chips, confit tomato	18.00
Dry aged sirloin 226g, Cornish salted triple cooked chips, confit tomato	27.00

## SIDES

Chef's seasonal vegetables	4.05
Beer battered onion rings	4.05
Cornish sea salted triple cooked chips	4.05
Mint buttered new potatoes	4.05
Chef's seasonal salad	4.05

## SAUCES

Au Poivre	3.00
Café de Paris butter	3.00
Devon blue cheese, simply melting	3.00

## DESSERTS

Ice cream and sorbet selection	6.95
Cheese wedge (ask for today's selection), bread, chutney	8.50
Petit fours	4.00