

# Lounge Menu

Served from 12 to 9pm

## **Soup of the Day**

(go, nf, do)

*Homemade soup served with thick cut fresh bread and butter - £6.50*

## **Classic Caesar Salad**

(go, nf)

*Croutons, crispy bacon, parmesan and homemade dressing - £9.50*

*Add chicken, smoked salmon or grilled goats cheese - additional £2 each*

## **Tregarthen's Crabcakes**

(go, nf)

*Made with fresh local crab, rocket garnish and sweet chilli - £12.95*

## **Sweet Potato and Chick Pea Curry**

(df, gf, nf)

*Fragrant rice, spinach, coriander and mango chutney - £12.95*

## **Cod in Beer Batter**

(go, df, nf)

*Accompanied with home-made chips, tartar sauce & peas - £14.95*

## **Sirloin Steak**

(go, nf, do)

*8oz sirloin cooked to your liking, with garlic butter, fries and confit tomato - £18.95*

*Add either peppercorn or chasseur sauce - £1.95*

## **Home-Made Beef Burger**

(go, do, nf)

*With bacon, cheddar cheese, salad, garlic mayonnaise, brioche bun & skinny fries - £13.95*

## **Mushroom and Goats Cheese Burger**

(go)

*Pesto, rocket, red onion chutney, dressed salad & skinny fries - £12.95*

## **Fish Pie**

(gf, nf)

*Served with crusty bread and king prawn garnish - £14.95*

## **Moules Mariniere**

(go, nf)

*Mussels with cream, lemon, bread & fries - £14.95*

## Sides

**Skinny Fries or Chunky Chips** (go, nf, df) - £4.50

**Home-Made Onion Rings** (go, nf, df) - £4.50

**House Salad** (gf, nf, df) - £4.50

**Home-Made Garlic Bread** (go, nf) - £4.95

## Sandwiches

Served on either white or brown Farmhouse loaf with salad and crisps unless stated. Gluten free bread is available

**White Crab Meat & Cucumber** (go, nf) - £12.50

**Smoked Salmon & Cream Cheese** (go, nf) - £8.50

**Sirloin Steak, Caramelised Onion and Mushrooms** (go, nf, df) - £12.50

**Home-Made Fish Guojons with Tartare Sauce** (go, nf, do) - £10.95

**Tuna Mayonnaise** (go, nf) - £8

**Ham, Tomato & Mustard** (go, nf, do) - £8

**Cheddar & Onion Chutney** (go, nf) - £8

## Nibbles

**Focaccia Bread, Olive Oil and Balsamic** (df) - £4

**Marinated Olives** (gf, nf, df) - £4

**Houmous and Ciabatta** (nf, df) - £4

## Sharing Platters

**Antipasto Board**

(go)

*A selection of cured meats, olives & cheese - £14*

**Selection of 4 South West Cheeses, Local Chutney & Biscuits - £11.95**

(go)

*(ask for our selection)*

## Desserts

### **Sticky Toffee Pudding**

(go, nf)

*With a rich butterscotch sauce and vanilla ice cream - £6.50*

### **Crème Brulee**

(gf)

*Complete with a fresh fruit garnish - £6.95*

### **Lemon Mousse**

(go)

*With a lime zest finish and short bread - £6.50*

### **Dark Chocolate Fondant**

*Homemade fondant served with Cornish clotted cream or ice cream - £6.95*

### **Trio of Scillonian Ice Cream or Sorbets from St Agnes - £6**

(do)

## Afternoon Teas

### **Traditional Cornish Cream Tea**

(go)

*Home-made scones, Cornish clotted cream, strawberry jam and a pot of tea - £6.50*

### **Afternoon Tea**

(go)

*Selection of locally made cakes, homemade scones, Cornish clotted cream and strawberry jam, a selection of freshly made sandwiches and a pot of tea - £16*

*Add a glass of sparkling wine - £4.95*

*All items on our menu are subject to change, due to availability of fresh produce.*

*Where possible support our local community by using local produce.*

*To help us to cater for guests with food allergies or sensitivities, please do inform us and we will make every effort to help. Our food is not prepared in a nut free environment.*