

LIGHT LUNCH

4OZ BURGER 8.5

Glazed bun, our own burger sauce, gem lettuce, pickled red onion, fries.
gf option

Add Extra Toppings +1.5 each:

Smoked Streaky Bacon *gf / Monterey Jack Cheese* *gf / Vegan Cheese* *vg gf / Chorizo & Sweet Chilli Jam* *gf*

LENTIL BURGER 8.5

Vegan glazed bun, salsa, pickled red onion, baby gem lettuce, fries.
vg, gf option

LOCALLY SOURCED STEAMED MUSSELS 10.5

Rattler cider, leek & cream sauce, and fries. *gf*

SMALL COD & CHIPS 9.0

Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon. *vg option, gf*

For our vegan diners - 8.0

Instead of cod, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce and lemon. *vg, gf*

STEAK FRITES 10.5

5oz minute steak cooked pink or well-done, garlic & chive butter, sweet drop pepper & rocket salad, fries. *gf*

CHICKEN & TARRAGON PIE 9.0

Mashed potato, peas and caramelised red onion gravy. *gf*

SANDWICHES

HAND-PICKED LOCAL CRAB 15.0

Bound in a lemon mayonnaise on white or brown bloomer bread, brown crab mayonnaise, fries. *gf option*

QUICKE'S MATURE CHEDDAR CHEESE & CHUTNEY 7.5

White or brown bloomer bread, caramelised red onion chutney, crisps.
v, gf option

WRAPS

BETROOT FALAFEL 7.5

Carrot tapenade, gem lettuce, crisps. *vg, gf option*

SOUTHERN FRIED CHICKEN 7.5

Gem lettuce, cheese, mayo, crisps.

CREAM TEA 6.5

Two scones, Rodda's clotted cream, strawberry jam, a pot of tea. *v*

Upgrade to Prosecco for an extra 6.0

GUESTS WITH ALLERGIES

Our allergen information is available on request. Please let your server know about any allergy or intolerance you may have. We take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens. Therefore it is not possible for us to guarantee separation of all allergens.

*v - vegetarian, vg - vegan,
gf - gluten free ingredients*