



THE OLD COASTGUARD

Drinks

Rhubarb Mojito	12.00	Espresso Martini	12.00
Pentire 'Adrift' (non -alc)	3.50	That's My Jam Sour 44cl (4.2%)	6.00

Lunch

October/November Sample

12.00 - 2.30pm

Marinated olives	4.00	Beef croquette, aioli	2.00
Cornish gouda churros, aioli	5.50	Whipped cod's roe, potato skins	5.00

Spiced pumpkin soup, sourdough, chilli oil 🌿 9.00

Burrata, radicchio, charred grapes, smoked almonds 9.00

Fowey mussels, café de Paris butter, soda bread 11.00/18.00

Brown crab rarebit, grilled sourdough, pickled onion, crème fraîche 9.50

Chicken liver parfait, sourdough crackers, apple & raisin chutney 10.00

Crown prince squash & Westcombe ricotta ravioli, cavolo nero purée, pickled girolles, sage 18.00

Grilled mackerel & kimchi bun, aioli, salad leaves 15.00

Venison ragu, homemade pappardelle pasta, Old Winchester 18.50

Cauliflower steak, curry sauce, golden raisin ketchup, smoked tomato, coconut yoghurt 🌿 22.00

Beer battered haddock, braised peas, pickled cucumber, chips, curry sauce 20.00

Whole plaice, new potatoes, brown shrimp, smoked bacon & tomato butter 25.00

Confit duck leg, morteau sausage, butterbeans, choucroute, fried egg 25.00

To Share

1kg Whole Brill, crispy potatoes, samphire, seaweed butter, kale 60.00

Side orders

Chips, rosemary salt 🌿 5.00 Potato skordalia 6.00

Bacon & kale gratin 6.00 Charred hispi, warm Caesar dressing 6.50

Seasonal greens, salsa verde 🌿 5.00 Braised red cabbage 5.00

Wines for lunch

White by the glass (125ml) Formigo 2020, Manuel Formigo, Ribeiro, Spain 7.90

Red by the glass (125ml) Château de Cranne 2021, Vignobles Lacoste, Bordeaux 6.50

*Most of our dishes can be adapted to suit a dairy free or gluten free diet: ask the team when ordering.
Please also talk to us about any other specific allergies or intolerances that we need to know about.*

We add a 12.5% discretionary service charge to your total bill. This is handled independently and shared across our whole team.

EAT DRINKSLEEP CAN ALSO BE FOUND AT



THE OLD COASTGUARD

Puddings

Pineapple tarte fine, coconut & lime leaf ice cream, chilli syrup 🌿	8.50
Affogato, Pedro Ximenez raisins, espresso, vanilla ice cream	8.50
Chocolate chip cookie, mint ice cream, chocolate crèmeux, crystallised mint	8.50
Lemon verbena jelly, date sponge, blackberry sorbet	8.50
British cheese, quince jelly, chutney, crackers, candied walnuts	11.00
Selection of homemade ice creams & sorbets	6.50

Today's cheese

Driftwood	<i>Unpasteurised goat's milk</i>	<i>Ash-coated, soft</i>
Beenleigh blue	<i>Pasteurised cow's milk</i>	<i>Moist, creamy</i>
Westcombe	<i>Unpasteurised cow's milk</i>	<i>Smooth, mellow</i>

Pudding wine & fortified (70ml)

Samos Nectar, Greece	9.00	LBV Port, Quinta da Romaneira, Portugal	6.50
Passito, Frentana, Italy	10.00	Atlantic Rainwater, Portugal	9.00

Or/And then...

We pull espresso and press filter coffee from Yallah Coffee, Falmouth. And brew a range of loose-leaf teas from Trumper's Teas, Hereford. Shout if you prefer dairy milk alternatives or decaffeinated versions.

Cocktails

St Clements Margarita	<i>Jose Cuervo Gold tequila, Cointreau, Campari, orange, sherbert</i>	12.00
Coconut Lime Sour	<i>Coconut Dead Man's Finger rum, pineapple, lime, egg white</i>	12.00

Short measures (35ml)

Eau de Vie, Somerset Cider Brandy	<i>Apple brandy</i>	5.00
Somerset Cider Brandy 3yo	<i>Apple brandy</i>	4.50
Glenmorangie (Scotland)	<i>Whisky</i>	6.75
Mainbrace Golden	<i>Rum</i>	6.00

Find us on
Instagram



EATDRINKSLEEP CAN ALSO BE FOUND AT

THE GURNARD'S HEAD
NEAR ZENNOR • 01736 796 928

THE FELIN FACH GRIFFIN
NEAR BRECON • 01874 620 111