



Winter 2020

LUNCH MENU

12NOON UNTIL 3PM

HOUSE MADE BREADS,
HUMMUS, SPICED SEEDS, RAPESEED OIL,
AGED BALSAMIC & MARINATED OLIVES
(VG) 8.5

BALLOTINE OF TURKEY,
HARVEY BROTHER'S PIGS N' BLANKETS,
BRAISED RED CABBAGE, GLAZED CARROTS,
CARROT & NUTMEG PUREE,
ROAST POTATOES & CRANBERRY JUS
(GF) 15.50

CROQUE MONSIEUR,
PICKLED VEGETABLE SALAD
10.5

BEER BATTERED CORNISH FISH,
TRIPLE COOKED CHIPS,
CRUSHED PEAS & TARTAR SAUCE
(GFO|DF) 14

CHESTNUT MUSHROOM SOUP,
TRUFFLE CREAM,
RED ONION & CHEDDAR SCONE
(V|GFO) 8

GOAN LENTIL CURRY,
CHARRED CAULIFLOWER, LIME PICKLE,
GINGER, LEMON & CORIANDER PAKORA
(VG|GF) 14

ROAST FILLET OF HAKE,
CREAMED LEEKS, CORNISH ROASTIES,
GLAZED CARROTS,
ROASTED GARLIC & CABERNET SAUCE
(GF) 16

TEMPURA LOCAL VEGETABLES,
PICKLED VEGETABLE SALAD,
GINGER & CHILLI DIP,
(GF|VG) 10.5

SIDES

SEASONAL VEGETABLES;
ROAST CARROT & CAULIFLOWER,
CHARD & CAVALO NERO
(VG|GF) 5

TRIPLE COOKED CHIPS
(VG|GF) 4.5

HOUSE SALAD;
LOCAL LEAVES, PICKLED VEGETABLES,
SLOW ROASTED TOMATO & SPICED SEEDS
(VG|GF) 5

DESSERTS

DARK CHOCOLATE BROWNIE,
BERRY COMPOTE & SORBET,
CHOCOLATE CRUMB
(VG|GF) 6.5

CHRISTMAS PUDDING,
CUSTARD & BRANDIED FRUITS
7

TREACLE TART,
POACHED GOOSEBERRIES
& MOOMAID VANILLA ICE CREAM
7

WINE LIST

WHITE WINES

MACABEO, ORGANIC WINE, CASTANO, SPAIN. BEAUTIFUL WHITE FRUITS, APPLE AND CITRUS. SOFT ON THE PALATE WITH A LIFTED, FRUITY FINISH. CERTIFIED ORGANIC, VEGAN, VEGETARIAN, SUSTAINABLE	MED LRG BOT
	5.90 8.00 24
VIIGNIER, DOMAINE DU VEDILHAN, FRANCE. LOVELY RIPE, PEACHY WINE. AROMATIC & FULL BODIED	4.95 7.00 20
SAUVIGNON BLANC, TE MERIO, NZ. FANTASTIC MARLBOROUGH SAUVIGNON IN A FRESH & LIVELY STYLE	5.80 8.20 24.5
PROSECCO MARTINOTTI, ITALY. A DELICIOUS CLASSIC PROSECCO, CITRUS, GREEN APPLES & ZESTY FRUIT	GLASS 5.50 BOTTLE 26.5

ROSE

PASQUIERS ROSE, FRANCE. DELICATE & EASY DRINKING ROSE, RED FRUITS, NICE CLEAN FINISH	4.40 6.30 19
DOM DE LA VIELLE TOUR PROVENCE, ROSE. PROPER PROVENCE ROSE, TANGY, DRY & ELEGANT	7.00 9.00 30

RED WINES

MONASTRELL, PEDRERA, JUMILLA, SPAIN. DARK CHERRY & PLUM WITH SMOOTH MOCHA CHARACTERS	4.40 6.70 19.5
CABERNET FRANC, DOMAINE MAS BARRAU, FRANCE. ORGANIC WINE, LAYERED BRAMBLE FRUIT & BAY	5.30 7.60 22.5
PIERDOMONT MERLOT, ITALY. AN ELEGANT STYLE OF MERLOT. PLUMMY FRUIT & GREAT SAVOURY SPICE	5.60 8.00 24

SOFT DRINKS

POLGOON APPLE JUICE	3.50
POLGOON LEMONADE	3.50
POLGOON ELDERFLOWER	3.50
CLEMENTINE JUICE	3
FENTIMANS GINGER BEER	3.25
COKE DIET CODE	3.25
VIRGIN MARY; SPICED TOMATO JUICE	3.50
SPARKLING OR STILL WATER SML LRG	2.10 4.00
FEVERTREE TONIC	3

BOTTLED BEER | CIDER

DOOM BAR 500ML	4.95
HELLES LAGER 330ML	4.20
KOREV LAGER 500ML	4.95
POLGOON CIDER 500ML:	
BERRY	4.95
ORIGINAL	4.80

HOT DRINKS

AMERICANO	2.80
CAPPUCCINO	3
DOUBLE ESPRESSO	2.50
LATTE	3
DOUBLE MACCHIATO	2.65
FLAT WHITE	2.95
MOCHA	3.50
HOT CHOCOLATE	3
DELUXE HOT CHOCOLATE	3.50
POT OF TEA	2.50

OTHER DRINKS



TK BLOODY MARY	5
<i>STOLICHNAYA VODKA, SPICED TOMATO JUICE, CELERY SALT & PEPPER</i>	
MERRY MOJITO	7
<i>MUDDLED HAVANA CLUB RUM, LIME & MINT WITH APPLE & GINGER OVER ROUGH CRUSHED ICE</i>	
CLEMENTINE CUP	6.5
<i>CLEMENTINE & WINTER SPICED VODKA, CLEMENTINE JUICE, CRANBERRY TOP & ROSEMARY</i>	
FORAGER'S FIZZ	7.5
<i>PLYMOUTH SLOE GIN TOPPED WITH CHILLED PROSECCO</i>	
ESPRESSO MARTINI	8.5
<i>DOUBLE ESPRESSO, STOLICHNAYA VODKA & KAHLUA, SHAKEN OVER ICE & STRAINED - DECAF AVAILABLE</i>	
NEGRONI	8
<i>CAMPARI, VERMOUTH & PLYMOUTH GIN POURED OVER ICE</i>	
WHISKEY SOUR	8.5
<i>BOURBON WHISKEY, LEMON JUICE, SUGAR SYRUP, BITTERS & EGG WHITE SHAKEN AND STRAINED OVER ICE</i>	
FRENCH MARTINI	8.5
<i>STOLICHNAYA VODKA, CHAMBORD, PINEAPPLE JUICE SHAKEN OVER ICE & STRAINED</i>	