

AUTUMN | WINTER 2024 EVENING MENU

NIBBLES

Padron Peppers | Focaccia Bread & Dipping Oils | Mixed Olives - All 5.5

STARTERS

Soup of the Day | Artisan bread | 8.5

Gnocchi | Pesto, pine nuts, parmesan, rocket | 11 | vg

Singapore crispy noodle broth | rice noodles, soy, ginger, Pak choi | 11 | vgo
ADD Prawns | ADD Tofu | ADD Chicken | All 3

Calamari | Chilli & coriander mayo | 12

Asian Crispy Beef | Asian leaves | 12

Pan Seared Scallops | Pea puree, pancetta, Cornish hogs pudding | 15

MAINS

Lamb Shank | Colcannon mash root vegetables, rosemary and thyme jus | 30

Goan Vegetable Curry | Basmati rice, poppadum, chutney | 19 | vg
ADD Fish | 5 | ADD Prawns | 4 | ADD Tofu | 3

Game Ragu | Red wine jus, pappardelle pasta | 26

Crab and Prawn Linguini | Cornish crab, tiger prawns, garlic, chilli, white wine, lemon and cherry tomatoes | 27

Roasted Cod Loin | Watercress sauce, pancetta, parmesan polenta cake | 29

Corn fed chicken Supreme | Chestnut and mushroom cream sauce, Hassel back potatoes, seasonal greens | 22

Constantine Grilled or Battered Fish & Chips | Mushy peas, tartare sauce | 19 | vgo

Pork Chop | Dijon glaze, cider sauce, spring onion mash, root vegetables | 29

Constantine Smokey Burger | Streaky bacon, BBQ sauce, gherkin, Applewood smoked cheese, salad, fries | 18.5 | vgo

Moroccan Vegetable Tagine | Pomegranate cous cous, flaked almonds, coriander, molasses, flatbread | 18 | vg
ADD King Prawns | 4 ADD Chicken | 3

ALLERGEN INFORMATION | VG - VEGAN | VGO - VEGAN OPTION AVAILABLE

TEAM REWARD | A DISCRETIONARY 10% WILL BE ADDED TO YOUR BILL | 100% WILL BE SHARED WITH TODAY'S TEAM

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DESSERT MENU

DESSERTS

Baileys Cheesecake | 9

Coffee cream, chocolate shavings

Dark Chocolate Torte | 8.5

Hazelnut Chantilly cream

Sticky Toffee Pudding | 8.5

Clotted cream

Affogato | 11

Vanilla ice cream, espresso, amarone biscuit,
Pedro Ximénez

Rum, Chilli & Coconut Poached Pineapple | 8.5

Mango sorbet, candied passion fruit

Cheese Board | 15

A selection of Cornish cheese, honey, fig
chutney, grapes with variety of crackers

Sharing Cheese Board | 40 - for four people

A selection of Cornish cheese, honey, fig
chutney, grapes with a variety of crackers

ICE CREAM & SORBET

Ice Cream | 2.5 per scoop

Vanilla, chocolate, strawberry,
cookies & cream, salted caramel,
espresso | vgo

Sorbet | 2.5 per scoop

Mango, raspberry, gin & lemon | vg

COFFEES & DIGESTIF

Latte | 3.4

Cappuccino | 3.4

Espresso | 3.1

Flat White | 3.3

Americano | 3.2

Cortado | 3.1

Irish Coffee | 7.5

Espresso Martini | 11.5

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