

DRINKS

JUICES, ICED TEA & MILKSHAKES

- Freshly Squeezed Valencia Orange Juice - £3.60
- Big Toms Tomato Juice - £3.50
- Peach Iced Tea - £3.50
- Organic Apple Juice - £3.50
- Cawstons Press Rhubarb - £2.90
- Cranberry Juice - £2.90
- Lemon & Cucumber Iced Tea - £3.50
- Passion & Mint Iced Tea - £3.50
- Vegan Vanilla, Strawberry or Chocolate Milkshake - £4.50

COFFEE MASTERS FANTASTIC COFFEE

- Cappuccino - £3.50
- Latte - £3.20
- Flat White - £3.30
- Mocha - £3.40
- Americano - £2.90
- Macchiato - £2.50
- Cafetiere for 2 - £4.50
- Espresso - £2.50
- Babycino - £1.00
- Real Hot Chocolates - £3.50
- Hot Chocolate (cream & marshmallows) - £4.50

TEA MASTERS FANTASTIC FRUIT TEAS

- English Breakfast Tea - £2.90
- English Breakfast Decaf - £3.00
- Earl Grey Tea - £2.90
- Peppermint Tea - £2.90
- Lemongrass & Ginger Tea - £2.90
- Camomile Tea - £2.90
- Green Tea - £2.90
- Rooibos Tea - £2.90
- Red Fruit Berry - £3.00
- Pot of Tea for 2 - £4.50

- Syrup Shots £0.50 • Specialised Milk £0.50

TURN OVER FOR OUR WINE LIST

LUNCH MENU

SERVED MON TO FRI 12.00 - 2.30 SAT 12.00 - 5.30



SMALL PLATES

- Homemade Soup of the Day** with crusty bread & butter - £6
- Pigs in Blankets** with sweet chilli sauce - £6
- 'AFC' Anchor Fried Chicken** with spicy chipotle sauce - £6
- Marinated Olives & Anti-pasta** - £5
- Basket Fried Calamari** with confit garlic lemon aioli & sea salt - £8
- Burrata Cheese & Artisan Tomato Salad** with basil oil - £7

PUB PLATES

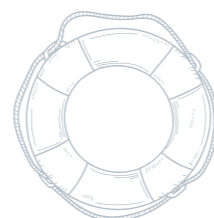
- Proper Fish Finger Sarnie** served with tartare sauce (white or granary) - £9
- Prawn & Crayfish Sandwich** (white or granary) - £8.50
- Home Cooked Ham Sandwich** with tomatoes & crisp lettuce - £6.50
- BLT** ~ crispy bacon, lettuce, tomato sandwich (white or granary) - £7
- Flat Iron Steak Ciabatta**, served pink, melted stilton cheese & chilli jam - £10
- Cornish Brie & Local Cheddar Cheese Ciabatta** with red onion marmalade and chilli jam - £9
- Classic Pub Ploughman's Lunch** ~ cheese selection, sharp pickled onions, crusty bread & butter, pub chutney, cooked ham & pork pie - £13.95



WHY NOT ADD A SIDE OF FRENCH FRIES OR PUB CHIPS

SHARING PLATES

- Fish Soft Shell Tacos** - £22 (for 2 to 4 people)
Breaded haddock goujons, popcorn shrimp, spicy prawns, pico du gallo salsa, fresh lime, tacos, smashed guacamole, pickled slaw, tabasco



LITTLE SAILORS - £7.95

- Grilled Pork Sausages**, French fries, garden peas
- Chicken Goujons**, French fries, garden peas
- Fish & Chips** with garden peas

LARGE PLATES

- Homecooked Ham**, double fried free-range eggs & crispy pub chips, crusty bread & butter - £12
- Fish & Chips** ~ deep fried beer battered haddock, crispy pub chips, homemade tartare sauce, curry mayonnaise, pea puree & lemon - £16
- 32oz Devon Tomahawk Steak for 2** ~ with bone marrow & stilton flat mushroom, grilled tomato & proper pub chips - £35
- 10oz Grass Fed, Salt Moss Dried Kettle Ribeye Steak**, bone marrow & stilton stuffed flat mushrooms, grilled tomatoes & proper chips - £29
- Linguine Carbonara** with crispy pancetta, Parmesan, garlic & free-range poached egg with parsley oil - £16
- Vegan / Vegetarian Seeded Tart** served with roasted rosemary Jerusalem artichoke & glazed thyme carrots - £16 (V + Ve)
- House Burger** ~ beef pattie & smoked peppered brisket, on a toasted brioche & chilli jack cheese, gherkins, and Cajun fries - £14.95
- Flat Bread Chargrilled Flat Iron Steak or Chicken Breast** with halloumi cheese, couscous, salad, chilli jam, mint yogurt, chipotle mayonnaise & Cajun fries - £13.95
- Cornflake Fried Chicken Burger** with Mexican jack cheese, chipotle mayo on a toasted brioche with gherkin salad & Cajun fries - £14.95
- Caesar Salad** with baby gem lettuce, chargrilled chicken breast, streaky smoked bacon, classic Caesar dressing & croutons - £15

SWEET PLATES - £6.95

- Burnt Basque Cheesecake** served with fresh raspberries & coulis
- Double Chocolate & Stout Torte** served with fresh cream
- Apricot & Pistachio Frangipane Tart** served with vanilla custard
- Sticky Toffee & Date Pudding** served with butterscotch sauce & vanilla ice cream
- Cheese Board**, grapes, dried fruit, crackers - £12
add a glass of Port - £5

SIDE PLATES

- Crispy French Fries - £5 • Pub Chips - £5 • Cauliflower Cheese Gratin - £4.50 • Beer Battered Onion Rings - £4.50
- Cheesy Pub Chips - £6 • Smoked Peppery Brisket Fries & Mexican Cheese - £8 • Wedge Salad, blue cheese dressing & croutons - £5

WINE LIST

WHITE WINE

	175ml	250ml	Bottle
LA Delfina Vini, Pinot Grigio, ITALY Light & dry, soft, clean with cherry finish, perfect with salads or seafood	£5.95	£6.95	£22.95
Visitors' Series, Sauvignon Blanc, SA Gooseberry & Peach clean & bright, award winner, stunning	£6.95	£7.95	£22.95
Rag & Bone Edan Valley, Riesling, AUS Stunning youthful wine, citrus, pineapple, lemon, dry on the pallet	£6.95	£7.95	£23.95
William Fevre 2019, Chablis, FR Next level Chablis, crisp, fresh, minerally perfect for shellfish or seafood			£28.95
Tiki Estate, Pinot Gris, NZ Marlborough Honeysuckle aromas, melon & quince flavours, perfumed bouquet of ripe pear, it's a stonker			£25.95

RED WINE

Hardys, Merlot, VR Australia Vibrant ruby colour, fruity full bodied, young wine, not bad	£5.95	£6.95	£19.95
Hardys, Shiraz, VR Australia Peppery, smooth, easy drinking, great with steaks	£5.95	£6.95	£19.95
El Cipres, Malbec, Argentina Fantastic wine full bodied, perfect with steak or cheese	£5.95	£6.95	£22.95
Chateau Petit Bois, Lussac, Saint-Emillion Strong and complex black fruit aromas, silky tannis, perfect with red meats & cheeses			£27.95
Napa Cellars, Pinot Noir Cherries, rhubarb pie, supple tannis & balanced finish	£6.50	£7.95	£24.95
Alta Vista Serenade Mendoza, Melbec 2012, ARG Structured noble tannis, long on the pallet, red fruit aromas, aged in French oak barrels			£32.95

ROSE

La Delfina, Rose Pinot Grigio, ITALY Red berries & cherries on the nose, dry finish, superb wine	£5.95	£6.95	£22.95
Sacchetto, Pinot Grigio Blush Pale blush colour, fresh & fruity, delicate flavour, dry finish	£6.95	£7.95	£22.95

SPARKLING

Romeo, Prosecco Spumante, ITALY Intense floral, rich apple, lemon & grapefruit	£5.95		£22.95
Juliet Rosato, Rose Vino Spumante Elegant fruity bubbles, great with anything	£5.95		£22.95

DINNER MENU

SERVED MON TO FRI 5.30 - 9.00 SAT 5.00 - 9.00

SMALL PLATES

- Homemade Soup of the Day** with crusty bread & butter - £6
- Pigs in Blankets** with sweet chilli sauce - £6
- 'AFC' Anchor Fried Chicken** with spicy chipotle sauce - £6
- Marinated Olives & Anti-pasta** - £5
- Baked Ciabatta Bread**, aged balsamic & oil - £6
- Basket Fried Calamari** with confit garlic lemon aioli & sea salt - £8
- Burrata Cheese & Artisan Tomato Salad** with basil oil - £7

SHARING PLATES

- Baked Camembert** - £14
Rosemary & garlic baked gooey Cornish camembert with baked Ciabatta bread & red onion marmalade
- Fish Soft Shell Tacos** - £22 (for 2 to 4 people)
Breaded haddock goujons, popcorn shrimp, spicy prawns, pico du gallo salsa, fresh lime, tacos, smashed guacamole, pickled slaw, tabasco



LITTLE SAILORS - £7.95

- Grilled Pork Sausages**, French fries, garden peas
- Chicken Goujons**, French fries, garden peas
- Fish & Chips** with garden peas

PLEASE SPEAK TO OUR TEAM ABOUT ALLERGENS OR DIETRY REQUIRMENTS, WE CANNOT 100% GUARANTEE NO CROSS CONTAMINATION, WE DO USE NUTS AND TRACES OF NUTS IN OUR KITCHEN

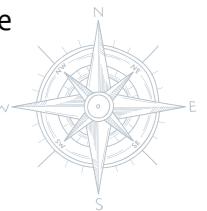


LARGE PLATES

- Local Butchers Fillet Steak** with crispy dauphinoise potato, celeriac puree, charred tender stem & Madeira master jus - £32
- 32oz Devon Tomahawk Steak for 2** ~ with bone marrow & stilton flat mushroom, grilled tomato & proper pub chips - £35
- 10oz Grass Fed, Salt Moss Dried Kettle Ribeye Steak**, bone marrow & stilton stuffed flat mushrooms, grilled tomatoes & proper chips - £29
- Linguine Carbonara** with crispy pancetta, Parmesan, garlic & free-range poached egg with parsley oil - £16
- Roasted Pork Belly** with roasted Jerusalem artichokes, burnt shallot puree, Bramley apple sauce, pan demi glaze - £16.50
- Roast Cornish Hake** with baby new potatoes, local asparagus & caper lemon butter cream sauce - £17.50
- "Cioppino" Fisherman's Stew** ~ Cornish mussels, king prawns, squid, crevettes, semi cured chorizo, tomato garlic sauce, crusty bread - £17.50
- Fish & Chips** ~ deep fried beer battered haddock, crispy pub chips, homemade tartare sauce, curry mayonnaise, pea puree & lemon - £16
- Vegan / Vegetarian Seeded Tart** served with roasted rosemary Jerusalem artichoke & glazed thyme carrots - £16 (V + Ve)
- House Burger** ~ beef pattie & smoked peppered brisket, on a toasted brioche & chilli jack cheese, gherkins, and Cajun fries - £14.95

SWEET PLATES - £6.95

- Burnt Basque Cheesecake** served with fresh raspberries & coulis
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- Cheese Board**, grapes, dried fruit, crackers - £12
add a glass of Port - £5



SIDE PLATES

- Crispy French Fries - £5
- Pub Chips - £5
- Cauliflower Cheese Gratin - £4.50
- Beer Battered Onion Rings - £4.50
- Cheesy Pub Chips - £6
- Crispy Dauphinoise Potatoes - £4
- Rosemary & Garlic Roasted Jerusalem Artichoke - £4.50