

Sandwiches

Served 12.00 - 5.00 pm

Served on Cornish bloomers, either granary, white, or gluten free, with sea salt crisps.

Cornish Davidstow Cheddar Cheese

10.00

With a sweet apple & cider chutney (v, 2,7,9,13,14)

Marie Rose Prawns

11.00

Atlantic prawns, Marie Rose sauce, and baby gem lettuce (1,2,3,7,9,13,14)

Classic BLT

12.00

Bacon, baby gem lettuce, sliced tomato, and mayonnaise (2,3,7,9,13,14)

Sweet Chilli Chicken

10.50

Baby gem lettuce and sweet chilli mayonnaise (1,2,4,13,14)

Gammon Ham

10.50

Whole grain mustard and rocket (2,7,9,13,14)

Vegan Mature Cheddar Cheese

10.00

With apple chutney (vg, 1,2,9,13,14,mc12)

Red Pepper Hummus

10.00

Rocket, spinach, and red onion (v, 2,9,12,13,14)

Tuna and Cucumber

10.50

With fresh chives (2,4,5,14)

Burgers

Served in a toasted brioche bun with a quarter gherkin on top. With coleslaw and a choice of chunky chips or skinny fries. Or sweet potato fries (supplement of 1.00)

8oz Prime Beef Burger

18.50

With smoked streaky bacon, Davidstow cheddar, baby gem lettuce, and a rich tomato relish

Double up: +2.50 (2,4,7,9,13,14,mc5,12)

Crispy Breaded Chicken Burger

17.50

In panko breadcrumbs, with baby gem lettuce and a rich tomato relish (2,4,7,9,13,14,mc5,12)

Ultimate Veggie Burger

16.50

With red pepper hummus, tomato slices, and fresh spinach. Please ask your server for today's flavour! (vg,df, 2,9,12,13,14,mc14,7)



Light Bites



Traditional Caesar Salad

18.00

Baby gem lettuce, focaccia croutons, smoked pancetta lardons, soft boiled hen's egg, shaved Parmesan, chives, and an anchovy dressing (1,2,4,5,6,7,9,13,14)

With chicken 20.00

Niçoise Salad

16.00

Parmentier potatoes, french beans, sunblushed tomatoes, black olives, homemade green pesto dressing, soft boiled hen's egg, pickled red onion, and fennel (v, 1,4,7,9,10,12,14)

With tuna 18.00

With chicken 18.00

Buddha Bowl

14.00

Crispy kale, pomegranate seeds, avocado, pumpkin seeds, beetroot, vegan style feta, and buckwheat (vg,df, 9,13,14)

PV 3 Egg Omelette

11.00

Served with salad.

Plain, cheese or ham (v,df* 4,7,9,14)

Homemade Soup of the Day

8.00

Freshly baked rosemary and garlic focaccia (vg, 2,dc)

Classic Prawn Cocktail

11.00

Atlantic prawns, Marie Rose sauce, avocado, baby gem lettuce, and smoked paprika sprinkled on top, with a lemon wedge (df, 1,2,3,4,9,13,14)

Ham Hock and Pea Terrine

10.00

Served with a pickled quail egg, homemade crispy potato lattices, and a rich tomato chutney (df, 2,4,9,12,14,mc5,10)

Lightly Scorched Herb-Marinaded Asparagus

10.00

Lightly scorched with an open flame. Served with whipped yoghurt and a crispy poached hens egg (v, 2,4,7,13,14)

Mains

Fish and Chips

19.00

Locally sourced fish in a beer batter. Served with chunky chips, mushy peas, tartar sauce, and a lemon wedge (2,4,5,7,9)

Succulent Chicken Supreme

22.00

Inspired by a classic Kyiv. Wrapped in parma ham with pea & truffle purée, fondant potato, and watercress. Topped with a garlic butter shell (1,4,7,9,14)

Pan Seared Calves' Liver

23.00

Seared in a red hot pan, then rested for a perfect pink centre. Served with buttered mash, parma ham crisp, tenderstem broccoli, and a silver skin onion & red wine jus for pouring.

~ Best served medium with a hint of pink ~ (2,7,9,14)

12-Hour Braised Pork Porchetta

23.00

Sweet pomme purée with a Granny Smith fennel yoghurt slaw (1,7,9,14)

Local Catch of the Day

Please ask your server for today's catch and the price! (dc)

Tagliatelle Pasta

18.00

Chef's flavour of the day. Please ask your server for today's flavour! (1,2,14,dc)

Hand Carved Honey Glazed Ham

19.00

Two fried eggs, chunky chips, garden peas and salad (4,7,9,14)

Oven Baked Provençal Pancake Rolls

17.00

Grated Parmesan, watercress and a creamed parsley mornay (vg, 2,9,14)



Sides

Skinny fries

4.95 (mc2,5)

Chunky chips

4.95 (mc2,5)

Sweet potato fries

5.50 (mc2,5)

Truffle fries

Truffle powder

5.50 (v, mc2,5)

Onion rings

4.95 (2,mc5)

Buttered new potatoes

4.95 (v,vg*, 7)

Buttered cheesy mash

4.95 (v, 7)

Mac and cheese

4.95 (v, 2,4,7,9,mc5)

House garden salad

4.95 (vg, 9,14)

Sautéed garlic mushrooms

4.95 (v, 2,4,7,14)

Tomato and vegan feta

4.95

Served with basil, red onion, and balsamic (vg, 9,14)

Seasonal Vegetables

Buttered savoy cabbage

4.50 (v,df*, 7)

Asparagus and pancetta

4.50 (df*, 7)

Broccoli and toasted almonds

4.50 (vg,df*, 7,10)

Lightly spiced Ratatouille

4.50 (v,df, 1,14)

Spring greens

4.00 (df, 7)

Rainbow chard and beetroot

4.50 (df, 7)



Desserts

Classic Vanilla Crème Brûlée

10.00

Served with pistachio and almond biscotti with seasonal berries (v, 2,4,7,10,14)

Satin Strawberry and Basil Parfait

11.00

Macerated strawberries, mini cinnamon doughnut, basil, strawberry gel and a chocolate crumb (2,4,7,10)

Mrs P's Tiramisu

11.00

Classically made to Mrs Pascoe's 60-year-old Venetian recipe (v, 2,7,14,mc10)

Penventon Pimm's Glory

12.00

Pimm's infused jelly, cucumber panna cotta, strawberry and basil semifreddo, peppermint chantilly, raspberry sorbet, orange gel, candied lemon and lime popping candy... with sparklers (4,7,13)

Velvet Chocolate Fondant

12.00

Melt in the middle fondant pudding, speckled mint chocolate chip ice cream and a white chocolate tuile (4,7)

Silky Coconut Panna Cotta

12.00

Served with spiced poached pineapple, gingerbread crumb and toasted coconut (vg,2,10)

Two scoop Treleaven's Ice Cream Selection

8.00

Served with a buttery shortbread. Choose from vanilla, chocolate, strawberry or ask your server for today's guest flavour (v, vg*, 2,4,7,dc)



Cheese Selection Experience

Chosen, served, and cut at your table...

15.50

Choose five cheeses. Served with red grapes, quince jelly, crunchy celery, and Miller's artisan crackers (1,2,4,7,9,10,13,14,mc11)

Cornish Yarg
Celtic Gold
Stilton Blue
Helford White
Nanny Muffet
Cornish Brie
Davidstow Cheddar

Complimentary glass of Taylor's Late Bottled Vintage (50ml)

Allergen Advice



1. CELERY

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.



2. CEREALS CONTAINING GLUTEN

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats are often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups, and fried food which are dusted with flour.



3. CRUSTACEANS

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.



4. EGGS

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



5. FISH

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.



6. LUPIN

Yes, lupin is a flower, but it's also found in flour. Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.



7. MILK

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.



8. MOLLUSCS

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.



9. MUSTARD

Liquid mustard, mustard powder and mustard. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.



10. NUTS

This ingredient refers to nuts that grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan, nut oils and sauces.



11. PEANUTS

Grown underground, peanuts are often found in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.



12. SESAME SEEDS

These seeds can often be found in bread, breadsticks, hummus, sesame oil and tahini.



13. SOYA

Found in bean curd, edamame beans, miso paste, textured soy protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.



14. SULPHUR DIOXIDE (SOMETIMES KNOWN AS SULPHITES)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables, as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



DC

DC: DAILY CHANGING

Daily changing dishes include varying ingredients containing specific allergens.

Please ask your server for further allergen information.



MC

MC: MAY CONTAIN