

# Day Menu

Served 12 – 5.00

Soup of the Moment served with Crusty Bread

Daily changing soup using local and seasonal produce **£5.50**

**Closed Sandwiches made with Bread from 'The Bakery' in Frogmore**  
**All sandwiches served with a small dressed Green leaf salad**

Fresh Salcombe Crab from Salcombe Crab Traders:

A delicious mix of pure White & Brown Crabmeat **£8** *Pure White Crabmeat only – £2 supplement*

West Country Cheddar Cheese and home-made Pickle **£6**

Home Roasted Ham and Mustard Mayo **£7**

Bacon, Cornish Brie and Cranberry **£7**

Pork in a crusty roll with home-made Apple Sauce, Pork stuffing, raw slaw and crackling **£8**

Home-made Panko Bread Crumbed Fish Finger Sandwich with tartare sauce **£8**

Local Sausages served hot in a crusty roll with red onion marmalade **£7**

**Sea Food board** – Potted Salcombe Crab, Smoked Salmon Cubes, Crayfish topped with a Marie Rose Sauce served with French Crusty bread fresh tastes of the sea! **£9**

**Cheese Ploughman's** – West Country Cheddar (*mature & strong*) Cornish Brie (*mild & creamy*) Devon Blue (*moist and slightly crumbly!*) served with an individual Cottage Loaf & Butter, Pickles, Grapes and Devon Chutney **£9**

**Meat Board** – Game Terrine, Pork Pie, Home roasted Ham with red Onion marmalade, pickles and crusty bread **£9**

Cornish Pasty & Chips **£7**

## WINTER WARMERS

St Austell Beer Battered Cod & Chips, Homemade Tartare Sauce and Mushy Peas

Pumpkin and Sage Ravioli served with toasted pine nuts  
and parmesan shavings (v)

Local Beef Burger topped with melted Cheddar Cheese and Bacon in a toasted Brioche Bun with Chips

Home roasted Ham, Egg and Chips

Beef, St Austell Ale and Mushroom Pie with Chips

Seafood Stew; pan fried Fish and shellfish in a rich tomato sauce

**All £12**

*Chips £3 Marmite Chips £3 Cheesy Chips £3.50*

*French Crusty Bread & Butter £2.00 Mixed marinated spicy Olives & Garlic Cloves £3*