



Bar Menu

SERVED FROM 12.00 - 17.00

SANDWICHES

(WHITE OR GRANARY, VEGETABLE CRISPS)

CIDER COOKED HAM £7

EGG AND CRESS £6

SMOKED SALMON, CREAM CHEESE,
CUCUMBER £10

BRISKET AND HORSERADISH MAYO £8

CHEDDAR AND TOMATO CHUTNEY £6

CRAB CRÈME FRAICHE £10

AUTUMN SOUP £6

Sourdough bread, Netherend butter

SALADS

AUTUMN SALAD (GF) £14
Roasted pumpkin, artichoke crisps, charred Castell
Franco, Aioli, crispy onion, sage, apple, smokey
sundried tomatoes, citrus

SUPERFOOD (GF) £12
Roasted sweet potato, chilli, coriander, lime, broccoli,
quinoa, nut, pomegranate, cress avocado and bean
sprout, lime and olive oil

MAIN DISHES

THE CORNWALL BEEF BURGER £16
Emmental cheese, onion marmalade, pickle,
tomato, little gem, slaw and hand-cut chips,
brioche bun

SPICED CHICK PEA, SWEET POTATO
BUTTER BEAN BURGER £16
Chilli jam, pickle, tomato, little gem,
slaw and hand-cut chips, focaccia bun

FISH N CHIPS (GF) £15
Gluten free battered cod, minted peas,
tartare sauce, hand-cut chips and fresh lemon

PULLED PORK WRAP £12
Chipotle BBQ sauce, slaw, fries

SWEET THINGS

TREAT BOARD (selection of little sweet treats) £5

STICKY TOFFEE PUDDING,
VANILLA ICE-CREAM £5

BERRY MESS SUNDAE £5

BROWNIE SUNDAE £5

Please let your server know if you have any allergies as all dishes are freshly made and can be altered

(*supplements apply on inclusive packages)