

# LUNCH

<b>HAND-PICKED CORNISH CRAB SANDWICH</b> on white or brown bloomer bread, lemon mayo, fries.	<b>15.0</b>
<b>QUICKE'S MATURE CHEDDAR CHEESE &amp; CHUTNEY SANDWICH</b> on white or brown bloomer bread, Korev Lager & apple chutney, crisps. <i>v</i>	<b>7.5</b>
<b>BEETROOT FALAFEL WRAP</b> carrot tapenade, lettuce, crisps. <i>vg</i>	<b>7.5</b>
<b>COD &amp; CHIPS</b> Tribute Pale Ale batter, chips, crushed minted peas, lemon.	<b>9.0</b>
<b>STEAK FRITES</b> 5oz minute steak cooked pink or well-done, garlic & chive butter, fries.	<b>10.5</b>
<b>PORK PIE PLOUGHMAN'S</b> pork pie, Quicke's Mature Cheddar cheese, Korev Lager & apple chutney, pickled onion, salad garnish, bloomer, Cornish butter.	<b>8.5</b>
<b>FETA &amp; BASIL SALAD</b> mixed leaf, olives, cucumber, cherry tomato, red onion, basil oil dressing. <i>v</i>	<b>9.0</b>
<b>4OZ BURGER</b> glazed bun, our own burger sauce, gem lettuce, pickled red onion, fries. + <i>Smoked streaky bacon 1.5</i> / + <i>Monterey Jack cheese 1.5</i>	<b>8.5</b>
<b>CREAM TEA</b> two scones, Rodda's Cornish clotted cream, strawberry jam, a pot of tea. <i>v</i> <i>Upgrade your tea to Prosecco for an extra 6.0</i>	<b>7.0</b>



## *sides*

<b>CHIPS</b> <i>vg</i> <b>3.5</b>   <b>FRIES</b> <i>vg</i> <b>3.5</b>   <b>BUTTERED NEW POTATOES</b> <i>v</i> <b>3.0</b>
<b>GARLIC CIABATTA</b> <i>vg</i> <b>3.5</b>   <b>GARLIC CIABATTA &amp; CHEESE</b> <i>v</i> <b>4.5</b>
<b>TENDERSTEM BROCCOLI</b> toasted almonds. <i>v</i> <b>3.0</b>
<b>GREEN BEANS</b> onion crumb. <i>v</i> <b>3.0</b>
<b>GEM LETTUCE WEDGE</b> blue cheese dressing, crispy onion. <i>v</i> <b>3.0</b>



*Guests with allergies - Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. | v - vegetarian, vg - vegan*