

MENU

nibbles

BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA olive oil, balsamic vinegar. <i>v</i>	4.0
OLIVES <i>vg</i>	3.5
ANTIPASTI SKEWERS sweet drop peppers, feta, salami.	4.5

starters

SEASONAL SOUP bloomer wedge, Cornish butter. <i>v</i>	6.5
LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge.	9.0
CRAB REMICK warm white & brown meat, tarragon & mayo, toasted focaccia.	9.0
CHICKEN LIVER PARFAIT Korev Lager & apple chutney, toasted focaccia, Cornish Gouda & herb crumb.	7.0
BEETROOT & VEGAN FETA soured beetroot, dill, capers. <i>vg</i>	6.5
CRISPY COATED CALAMARI sweet chilli & coriander mayo, lemon.	7.5



mains

MARKET FISH ask for today's catch of the day.	17.0
CRAB & PRAWN LINGUINE Cornish crab, king prawn, garlic & chilli cream sauce.	16.0
MOVING MOUNTAINS® BURGER vegan glazed bun, gem lettuce, pickled red onions, fries. <i>vg</i>	15.0
MEDITERRANEAN CHICKEN Basil pesto, sun-dried tomatoes, buffalo mozzarella, rocket & sweet drop pepper salad, with chips, fries or Cornish new potatoes.	13.0

pub classics

COD & CHIPS Tribute Pale Ale batter, chips, crushed minted peas, tartare sauce, Cornish seaweed salt, lemon. <i>20p from every portion of Cod & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.</i>	14.0
WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, chips, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad. + <i>Peppercorn Sauce 3.5</i>	22.0
LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge, fries.	18.0
6OZ HAND-PRESSED BURGER glazed bun, our own burger sauce, chorizo & Korev Lager sweet chilli jam, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries.	15.0

sides

CHIPS *vg* 3.5 | **FRIES** *vg* 3.5 | **GARLIC CIABATTA** *vg* 3.5 | **GARLIC CIABATTA & CHEESE** *v* 4.5

BUTTERED NEW POTATOES *v* 3.0 | **TENDERSTEM BROCCOLI** toasted almonds. *v* 3.0

GREEN BEANS onion crumb. *v* 3.0 | **GEM LETTUCE WEDGE** blue cheese dressing, crispy onion. *v* 3.0



desserts

DARK CHOCOLATE MOUSSE Cornish fairing, summer berries, mint. *v* 6.0

ROSEMARY & BUTTERMILK PANNA COTTA Cornish fairing, summer berries. 6.5

STICKY TOFFEE PUDDING salted caramel ice cream. *v* 6.5

POACHED PINEAPPLE Infused in chilli & stem ginger with toasted coconut & passion fruit sorbet. *vg* 6.0

TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. *v, vg option* per scoop 2.0

WEST COUNTRY CHEESE BOARD Helford Sunrise, Quicke's Mature Cheddar and Cornish Blue, a selection of crackers, apple & Korev Lager chutney, grapes, celery. *v* 9.5

Helford Sunrise: rich and semi-soft, washed in Helford Cider, topped with black peppercorns.

Quicke's Mature Cheddar: full-flavoured, buttery, with grassy tones and caramel notes.

Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.

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DESSERT WINE a perfect pairing for something sweet. *Please ask for details.*

hot drinks

ESPRESSO 2.25 | **DOUBLE ESPRESSO** 2.75 | **MACCHIATO** 2.40 | **AMERICANO** 2.25 | **CAPPUCCINO** 2.80

LATTE 2.80 | **FLAT WHITE** 3.05 | **MOCHA** 2.95 | **ICE COFFEE** 2.25 | **HOT CHOCOLATE** 3.15

DELUXE HOT CHOCOLATE 3.55 | **HERBAL/FRUIT INFUSION** 2.85 | **POT OF TEA** 2.25



Supporting Local Suppliers - We take pride in the provenance of our ingredients, sourcing local South West produce from: Etherington Meat Co. | Matthew Stevens | Baker Tom's Bread | Treleavens Luxury Cornish Ice Cream | Cornish Coffee

*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*

The Old Custom House is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk