

SPECIALS MENU

TO START

- HOMEMADE TOMATO SOUP *with a pesto drizzle and warm bread* £4.95
BUDE BAY MACKEREL SALAD *with cherry tomato, pepper, red onion and horseradish dressing* £5.95
BAKED CAMEMBERT *with dressed leaves, warm breads and sweet tomato chutney (for two to share)* £9.95
BAKED SOURDOUGH BREAD RING *nestling a bowl of extra virgin olive oil and balsamic vinegar (ideal for four to share)* £4.95
FOWEY MOULES MARINIÈRE - *cooked in white wine, garlic, parsley and cream accompanied by warm ciabatta, can also be ordered as a starter* £6.50/£12.95

MAINS

- 10OZ PRIME RIB EYE STEAK *from PJ & J Moore of Kilkhampton, served with house butter, seasoned fries and balsamic dressed salad* £18.95
WHOLE BAKED MEGRIM SOLE *with lemon and parsley butter served with balsamic salad and fries* £12.95
MUSHROOM PANZAROTTI (RAVIOLI) *bound in a wild mushroom cream with spinach and toasted pinenuts* £14.95
PAN FRIED TENDERLOIN OF PORK *served with crushed new potatoes, green beans and a red wine jus* £15.95
LOBSTER AND KING PRAWN TAIL SPAGHETTI *bound in a rich tomato and basil sauce, with wilted spinach* £16.25

TO FINISH

- BELGIAN WAFFLE NEAPOLITAN *topped with strawberry, vanilla and chocolate gelato with toffee and chocolate sauce* £5.95
WARM CHOCOLATE FONDANT PUDDING *with vanilla gelato and chocolate sauce* £5.95
SELECTION OF CORNISH CHEESES *served with tomato chutney and water biscuits* £6.95
SUMMER PUDDING *with mixed berries and raspberry coulis* £5.95
SELECTION OF ICES - *mango or raspberry sorbet* £3.25
ITALIAN ICE CREAMS - *Kiwi, papaya and mint, or pistachio, almond and cardamom or vanilla fudge brownie or bubblegum gelato* £3.25