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**STARTERS**

-MARINATED OLIVES (GF|VG) 4.5 | SPICED NUTS (GF|VG) 4

HOUSE MADE BREADS, MARINATED OLIVES & ROASTED GARLIC HUMMUS (VG) 9.5

TEMPURA SEASONAL VEGETABLES, CHILLI & GINGER DRESSING (GF|VG) 8.5

-TEMPURA TIGER PRAWNS, SQUID & COD W/ SWEET CHILLI SAUCE,  
RADISH & SPRING ONION SALAD (GF|DF) 9.5

**MAIN COURSE**

CROQUE MONSIEUR; BAKED CHEESE & HAM SANDWICH,  
MORNAY & MUSTARD SAUCE, HOUSE SALAD 13.5

BEER BATTERED LOCAL FISH, TRIPLE COOKED CHIPS  
& TARTAR SAUCE (GF) 16



**TK**

**SUNDAY ROASTS**

*ALL SERVED WITH GLAZED CARROTS, CAULIFLOWER CHEESE,  
CARROT & NUTMEG PUREE, CREAMED LEEKS & SEASONAL VEGETABLES.*

CORNISH PORK, APPLE SAUCE,  
APRICOT & SAGE STUFFING,  
DUCK FAT ROAST POTATOES &  
TK GRAVY  
16.5

ALMOND, PARSNIP & LENTIL NUT ROAST,  
ROAST POTATOES,  
YORKSHIRE PUDDING,  
MUSHROOMS & RED WINE GRAVY  
(V|VGO)  
15.5

ROAST RUMP OF BEEF,  
HORSERADISH CREAM,  
YORKSHIRE PUDDING,  
DUCK FAT ROAST POTATOES  
& TK GRAVY  
16.95

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**DESSERT**

CRÈME BRULEE W/ ORANGE SHORTBREAD BISCUIT (GFO) 7.5

CORNISH STRAWBERRY PAVLOVA, MINT SHERBET (GF) 7.5

WARM DARK CHOCOLATE BROWNIE, CANDIED HAZELNUTS & RASPBERRY SORBET (VG|GF) 7.5

**WHITE WINES**

<b>CA DI PONTI GRILLO, ITALY.</b> EASY DRINKING WITH LOTS OF PEACHY FRUIT	175ML	250ML	BOT
	5.2	6.8	20.5
<b>VIIGNIER, DOMAINE DU VEDILHAN, FRANCE.</b> RIPE, FULL & RICH WITH LOVELY PERFUME	6.4	8.5	25.5
<b>SAUVIGNON BLANC, PEACOCK WILD FERMENT, SA.</b> FANTASTIC SAUVIGNON, FRESH & LIVELY	6.6	8.8	26.5
<b>DOC DU MORNAY PICPOUL, FRANCE.</b> FULL FLAVOURED, CRISP & DELICIOUS CITRUS FRUIT	7.3	9.7	29
<b>SAUVIGNON BLANC, DOG POINT, NZ.</b> A REAL TREAT FOR THOSE MARLOBOROUGH SAUVIGNON FANS			39

<b><u>PROSECCO</u> MARTINOTTI, ITALY.</b> A DELICIOUS PROSECCO, CITRUS, GREEN APPLES & ZESTY FRUIT	<b>GLASS</b>	6.5
	<b>BOTTLE</b>	28

**ROSE**

<b>DOM DE LA VIELLE TOUR PROVENCE, ROSE.</b> PROPER PROVENCE ROSE, TANGY, DRY & ELEGANT	8.75	11.6	35
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**RED WINES**

<b>EL NINOT RED, SPAIN.</b> A SOFT BLEND, FRUITY & EASY TO DRINK	5.2	6.8	20.5
<b>LES FOU, PINOT NOIR, FRANCE.</b> BRIGHT, LIVELY, LIGHT & SUMMERY	6.4	8.5	25.5
<b>DOMAINE MAS BARRAU, ORGANIC CABERNET FRANC, FRANCE.</b> DAMSON FRUIT, SILKY SMOOTH	6.6	8.8	26.5
<b>PIERDOMONT MERLOT, ITALY.</b> A GROWN UP MERLOT. PLUMMY FRUIT & GREAT SAVOURY SPICE	7.3	9.7	29

**SOFT DRINKS**

POLGOON APPLE JUICE	3.95
POLGOON LEMONADE	3.95
POLGOON ELDERFLOWER	3.95
FROBISHER'S ORANGE JUICE	3.5
FENTIMANS GINGER BEER	3.5
COKE   DIET COKE	3.25
VIRGIN MARY; SPICED TOMATO JUICE	4
SPARKLING OR STILL WATER SML   LRG	2.5   4
FEVERTREE TONIC	3

**OTHER DRINKS**



**BOTTLED BEER**

DOOM BAR 500ML	5.7
PORTH PILSNER, ST IVES 500ML	6.75
KOREV LAGER 500ML	5.95
POLGOON BERRY CIDER 500ML	6.5
POLGOON ORIGINAL CIDER 500ML	6.5
GUINNESS 500ML	5.5

MIMOSA	6.5
FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO	
PIMMS & LEMONADE	7
SERVED WITH FRESH FRUIT, CUCUMBER & MINT	
APEROL SPRITZ	9
APEROL, TOPPED WITH PROSECCO & A SPLASH OF SODA	
NEGRONI	9
CAMPARI, TARQUIN'S GIN & MARTINI ROSSO SERVED OVER ICE	
COCONUT RUM PUNCH	9
DARK RUM, KOKO KANU, ORANGE, PINEAPPLE JUICE & GRENADINE	
ESPRESSO MARTINI	10
DOUBLE ESPRESSO, STOLICHNAYA VODKA & KAHLUA, SHAKEN OVER ICE & STRAINED - DECAF AVAILABLE	

**HOT DRINKS**

AMERICANO	2.95
CAPPUCCINO	3.2
DOUBLE ESPRESSO	2.6
LATTE	3.2
DOUBLE MACCHIATO	2.7
FLAT WHITE	3
MOCHA	3.95
HOT CHOCOLATE	3.5
DELUXE HOT CHOCOLATE	4
POT OF TEA	2.75
SWAP COWS MILK TO COCONUT OR OATLY	.30P