



## ***Light Lunch Menu***

All plates are of medium size, a little more than a first course but not as big as a main course, pick a variety to share, order one followed by another or however you wish!

*Traditional Three Course Roast Available Every Sunday*

### **Charcuterie Board (GF\*) £16**

coppa, dry salami, roasted pepper, sourdough, marinated olives

### **Caesar Salad (GF\*) £17**

grilled chicken supreme, anchovies, croutons, Romaine lettuce, Parmesan cheese, Caesar dressing

### **Gnocchi (VE) £13**

sun-blushed tomato, roasted pepper, pumpkin seeds, pesto

### **Homemade Soup of the Day (GF\* VG) £12**

sourdough

### **River Fowey Moules (GF\* DF\*) £15**

white wine, cream and garlic sauce, sourdough

### **Sea Plate (GF\*) £26**

smoked mackerel, Lyme Bay scallops, Lyme Bay crab, sourdough

### **Bubble & Squeak (GF VE\*) £13**

crispy bacon, poached egg

### **Beer Battered Mini Cod Fillet (GF\*) £17**

chips, peas, tartar sauce

### *Sides*

green beans / hand cut triple cooked chips / mixed vegetables / green salad  
£5 each

### *An extra Something!*

#### **Chocolate Delice £10**

Granny Gothards vanilla ice cream

#### **Affogato (VG\*) £10**

Granny Gothards vanilla ice cream, shot of espresso

#### **Eton Mess (GF) £10**

mix fresh berries, meringue, Chantilly cream

#### **Granny Gothards Ice-Creams and Sorbets**

1 scoop £5 / 2 scoops £7 / 3 scoops £9 (VG\*)

#### **Selection of West Country Cheese 3 for £15 / 5 for £19**

grapes, celery, quince jelly, ale chutney with artisan crackers

*Subject to changes V1*

*Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information*

**VG – VEGAN / VE – VEGETARIAN / GF – GLUTEN FREE / DF – DAIRY FREE / \* - CAN BE**