

3 courses For £10

Our homemade starters

Soup of The Day

Homemade soup of the day served with Cornish butter and crusty bread.

Far Forest Mushrooms

Our signature dish, delicious creamy garlic mushrooms laced with a hint of Madeir

Chinese Style Spare riblets

Coated in a whisky flavoured sauce, topped with scallions, and sliced chillies.

Recipe stolen from our Michelin star chef (JG)They`re delicious!!

French Brie Wedges

Lightly Breaded and shallow fried, served with a home-made rich cranberry jam.

Chicken liver pate

A firm old favourite served with a mixed leaf salad and homemade chutney.

Firecracker chicken wings

Chicken wings marinated in our home-made firecracker sauce.

Not for the faint hearted.

Cray fish Cocktail

A true twist for the better! A version of the classic prawn cocktail but better.

Mains

England's No.1 Carvery

choose from a selection of fresh meats with a host of seasonal vegetables and classic English roast dinner sides.

300g Sirloin Steak

cooked to your liking, accompanied by half a roaster garlic tomato and field mushrooms topped of with homemade pepper corn sauce.

Gourmet Beef Burger

A prime beef burger freshly homemade, topped with cheese and served on a toasted brioche bun.

With chunky chips.

Battered Atlantic Cod

Lightly battered Cod filet served with Chunky chips with a wedge of lemon & homemade Tartar sauce with a choice of mushy or garden peas.

Pie of The Day

A rich Hand-crafted pie topped with short crust pastry served with chunky triple cooked chips and mushy peas.

Cantonese Beef Sizzler

Strips of prime steak on a bed of caramelised onions, topped with Cantonese sauce with prawn crackers.

Grandad Fred's Faggots

Grandad Fred's faggots served with mushy peas and chips.



From our nutcracker sweet counter, choose from a variety of homemade sweets as well as a choice of high-quality Cornish ice cream.

Sandwiches

Ultimate carvery sandwich

Choose from beef, turkey or a seasonal meat from our carvery add stuffing and any carvery sides of your choosing.

Steak and onion sandwich

Tender fillet steak slices and caramelised onions.

Fish goujon sandwich

Tartar sauce and lemon wedge.

Brie & bacon

with cranberry chutney.

All sandwiches are served on white or brown seeded bread and come with chunky chips and balsamic glazed salad.

£6.95

Available 12pm - 2pm Mon - Sat

Children Two Course:£7.95 Three Course:£9.95

Starters

Soup of the day Garlic bread Cod Bites with crusty bread Served with mixed leaves with water cress

Mains Children's Aga carvery

Chicken Goujons Mini Margherita pizza served with chips & a choice or beans or peas

Vegan Menu

Starters

Soup of the day

Home made vegan soup served with crusty bread.

Honey mustard salad

Served with cracked black pepper croutons.

Mains

Roasted stuffed pepper

Served with sweet potato fries.

Courgette Milano

Served with seasonal carvery vegetables.

Desserts

Dark Chocolate & Raspberry Tart

With a raspberry coulee.

Sorbet sundae

Served with a choice of sauces please ask the member of staff what the sorbet of the week is.

Sides

Garlic bread
Cajun Chips
Mixed Leaf Salad
Cod Bites
All sides are £3

