

Please inform your server of any dietary requirements / allergies
V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE
GFA = GLUTEN FREE AVAILABLE VGA = VEGAN AVAILABLE



TO SHARE

BREAD AND OLIVES £6.00

Served with balsamic vinegar and oil (V,VGA, GFA)

CHARCUTERIE BOARD- A SELECTION OF CHORIZO, MILANO AND PARMA HAM £13.95

Served with sun blushed tomatoes, gherkins, red onion marmalade and freshly toasted bread (GFA)

Try with our Chateau Jeremie Corbieres

WHOLE BAKED CAMEMBERT £13.75

served with toasted sourdough, red onion relish and garlic confit (V, GFA)

STARTERS

HOMEMADE ROASTED VEGETABLE HUMOUS £6.95

Served with freshly toasted sourdough (V, VG, GF)

DEEP FRIED HALLOUMI FRIES £7.95

Served with house salad and sweet chilli mayonnaise (GF, V)

SCALLOPS £9.95

Served with a pea puree, chorizo, lambs lettuce and crispy onions (GF)

Wine pairing – Beau Flamant Picpoul De Pinet

CRISPY TERIYAKI BELLY PORK BITES £7.25

Served with sesame seeds, pickled ginger and house salad

Wine pairing – Beau Flamant Picpoul De Pinet

TEMPURA PRAWNS £7.95

Served with lambs lettuce, sesame and sweet chilli mayonnaise (GFA)

Wine Pairing – Allan Scott Pinot Gris

SALT AND PEPPER SQUID £7.95

Served with tarragon mayonnaise (GF)

Wine Pairing – Allan Scott Pinot Gris

MAINS

THE TD ROAST

All roasts are served with rosemary roasted potatoes, homemade pork and apple stuffing, honey glazed carrots and parsnips, seasonal vegetables, cauliflower cheese, homemade yorkshire pudding and red wine gravy

Choose From:

ROASTED STRIPLLOIN OF BEEF £13.95

Wine Pairing - Emiliana Adobe Reserve Carmenera

SLOW ROASTED BELLY PORK £13.95

Wine Pairing - Norte Sur Chardonnay

LENTIL BAKE SERVED WITH BALSAMIC ONION GRAVY (V, VG) £12.95

THE LITTLE TD ROAST £6.50

Your choice of meat, rosemary roast potatoes, honey glazed carrots and parsnips, peas, yorkshire pudding and gravy (full kids menu available)

TD STACK £14.95

Homemade beef patties, smoked streaky bacon, mature cheddar cheese, salad and chipotle mayonnaise served with house fries (GFA)

WHEAL ROSE SAUSAGE AND MASH £12.95

Roasted wheal rose sausages served with applewood smoked mash, balsamic onion gravy, crispy onions and chives

Wine pairing – Caoba Malbec

CATCH OF THE DAY £17.95

Served with sautéed potatoes, baby confit leeks, crispy onions and a salsa verde (GF)

Wine pairing – Beau Flamant Picpoul De Pinet

BUTTERNUT SQUASH AND SAGE RISOTTO £12.95

Served with croutons, crispy onions and chives (V, G, V, GF)

SERVED SUNDAY 12-8PM

ALL INGREDIENTS ARE SOURCED LOCALLY
EACH DISH IS FRESHLY PREPARED TO ORDER

SIDES

HOUSE FRIES (V, GF, VG) £4

HOUSE CHEESY FRIES (V, GF) £4.50

BBQ PULLED PORK CHEESY FRIES £5.50

BEER BATTERED AUBERGINE FRIES (GF, VG, V) £4

GARLIC BREAD (V, GFA) £4.25

CHEESY GARLIC BREAD (V, GFA) £4.75

MAC AND CHEESE (V) £4.00

DRESSED SIDE HOUSE SALAD (V, VG, GF) £3.50

SAUTÉED NEW POTATOES (V, VG, GF) £4.00

DESSERTS

STICKY TOFFEE PUDDING £6.50

Served with a warm salted caramel sauce and Cornish vanilla ice cream (GF)

WHITE CHOCOLATE TART £6.50

Pastry case filled with white chocolate and lemon curd topped with fresh raspberries served with Cornish vanilla ice cream

CREME BRÛLÉE £6.50

Served with a shortbread (GFA)

STEWED APPLE AND WALNUT CRUMBLE £6.50

Served with vegan ice cream (VG, V)

AFFOGATO £5.50

Served with an espresso and shortbread (GFA)

CHEESEBOARD £8

A chefs selection of cheeses served with red onion chutney, crackers and grapes (GFA)

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BEER WALL

Amstel	Half Pint £2.15	Pint £4.25
Heineken	Half Pint £2.55	Pint £5.05
Birra Moretti	Half Pint £2.75	Pint £5.50
Korev	Half Pint £2.45	Pint £4.85
Proper Job	Half Pint £2.05	Pint £4.10
Lagunitas	Half Pint £2.65	Pint £5.30
Orchard Thieves Cider	Half Pint £2.45	Pint £4.85
Jubel Peach (GF,VG)	Half Pint £2.75	Pint £5.50
Heineken 0%	Half Pint £1.90	Pint £3.80

BOTTLED BEER AND CIDER

Corona	£4.20
Desperado	£3.85
Doom Bar	£4.00
Wild Hare Gluten Free Pale Ale	£4.00
Jubel Elderflower (GF,VG)	£3.80
Jubel Pink Grapefruit (GF,VG)	£3.80
Old Mout Pineapple and Raspberry	£5.00
Old Mout Kiwi and Lime	£5.00
Old Mout Strawberry and Pomegranate	£5.00
Old Mout 0% Berries and Cherries	£4.35
Healys Cornish Gold Cyder	£5.50
Healys Cornish Gold Elderflower Cyder	£5.50
Healys Cornish Gold Rose Petal Cyder	£5.50
Tribute	£4.00

SPIRITS

GINs

Tarquins Dry	£4.00
Tarquins Seadog	£5.30
Tarquins Blackberry	£4.10
Tarquins Strawberry and Lime	£4.10
Tarquins Blood Orange	£4.10
Tarquins Elderflower & Pink Grapefruit	£4.10
Tarquins Rhubarb and Raspberry	£4.10
Trevethan Original	£3.90
Trevethan Grapefruit and Lychee	£3.90
Trevethan Passionfruit and Orange Blossom	£3.90
Trevethan Rhubarb and Apple	£3.90
Trevethan Zesty Lemon	£3.90

VODKA

Absolut Original	£3.50
Absolut Vanilla	£3.50
Absolut Citrus	£3.50
Absolut Raspberry	£3.50
Grey Goose	£4.60

RUM

Havana Club Anejo	£3.30
Old J's Spiced	£3.20
Old J's Silver	£3.20
Old J's Gold	£3.20
Old J's Cherry	£3.20
Old J's Dark	£3.20
Old J's Pineapple	£3.20
Old J's Tiki Fire	£4.30
Malibu	£3.20

WHISKEY

Jameson	£3.85
Bullet Bourbon	£3.70
Bowmore 12 year old Single Malt	£4.50

OTHER SPIRITS

Archers	£3.20
Aperol	£2.85
Baileys	£3.70
Cointreau	£3.20
Disaronno	£3.35
Harveys Bristol Cream	£3.80
Kahlua	£3.70
Tequila	£3.70
Tia Maria	£3.20
Taylor's Port	£3.80
Remy Martin V5op	£4.50

MIXERS

Fever Tree Original	£2.25
Fever Tree Refreshingly Light	£2.20
Fever Tree Aromatic	£2.25
Fever Tree Elderflower	£2.30
Fever Tree Ginger Ale	£2.25
Fever Tree Mediterranean	£2.25
Coca-Cola 220ml	£2.00
Diet Coca-Cola 220ml	£1.90

TD COCKTAILS - £9 EACH

PASSIONFRUIT MARTINI

Vanilla Vodka, Lime Juice and Passionfruit puree served with a shot of prosecco

ESPRESSO MARTINI

Espresso, Vanilla Vodka, and Kahlua

CORNISH NEGRONI

A Cornish Twist on a classic
Koneva Cornish Craft Aperol, Tarquins Dry and Atlantic Distillery Vermouth

WINTER APEROL SPRITZ

Aperol, Prosecco, cranberry juice and soda

BLACKCURRANT FRENCH 75

Tanqueray Royale, lemon juice, sugar syrup topped with Prosecco

WINTER SUN

Disaronno, Archers, Gin, orange juice, sugar syrup and lemon juice

WAFFLETINI

Earl grey tea, caramel syrup and Old J's Spiced Rum

COOKIES AND CREAM

Baileys, Disaronno and vanilla vodka

ELDERFLOWER 'SPRITZ

White wine, elderflower liqueur and topped with soda

GIN AND JAM

Gin, raspberry jam, lemon juice and sugar syrup

MOCKTAILS - £6 EACH

PINK BERRY SPRITZ

Mixed berry syrup, lemon juice and soda

ELDERFLOWER COLLINS

Elderflower cordial, lemon juice, sugar syrup and soda

SOFT DRINKS

Coke	16oz £2.25	22oz £2.95
Diet Coke	16oz £2.20	22oz £2.90
Lemonade	16oz £2.20	22oz £2.90
Soda and lime	16oz £1.50	22oz £2.00
Appletiser		£3.00
Belvoir Elderflower Presse		£3.20
Franklins Rhubarb Lemonade		£3.20
Franklins Raspberry Lemonade		£3.20
Franklins Sour Cherry and Plum		£3.20
Franklins Orange and Grapefruit		£3.20
Franklins Lemon and Elderflower		£3.20
Franklins Ginger Beer		£3.20
Still or Sparkling Water	250ml £2.00	750ml £4.50
Orange/ Apple/ Cranberry Juice	16oz £2.00	22oz £3.00
Simply Fruity Orange		£1.50