

Lunch starters/ Snacks

Gordal Olives £3.50 vg df gf
Mixed Spanish Olives £2.50 vg df gf
Mackerel Pate & croutons £3.50
Salt & pepper crisps, hummus £2.50 v df gf
Hand cut chips £3.50 vg df gf v
Cheesy hand cut chips £4 gf v
Parmesan, truffle oil & balsamic hand cut chips £4.20 gf

Lunch Mains

-Beer battered fish of the day – hand cut chips – buttered peas & homemade tartar sauce £12
-Seafood spaghetti – garlic – chilli – lemon – king prawns – squid – brown crab & parmesan £15
-Seafood sharer: Garlic king prawns – tempura squid & sweet chilli sauce – mackerel pate & croutons – brown crab arancini - aioli £15/£29
- 10oz pan fried Rump – chips – peppercorn sauce – oven baked tomato £17

Toasted paninis £8 all served with side salad

Cornish brie – bacon – homemade cranberry sauce
French goats cheese – homemade sweet chilli jam
Tuna sweet corn – melted Davidstow cheddar

Bakehouse Burgers £13

Falafel burger – harissa mayo – lettuce – coleslaw – hand cut chips – gf bun vg gf
Cheddar cheese beef burger – mayonnaise – sesame seed bun – lettuce – coleslaw – hand cut chips
Cajun breaded chicken burger – red onion marmalade – sesame seed bun – lettuce – coleslaw – hand cut chips

Dessert

Our take on Jaffa Cake – vanilla parfait – dark chocolate mousse – orange jelly £8
Lemon meringue pie – vanilla ice cream £8 v
Cheeseboard – 4 cheeses – homemade chutneys & oat biscuits £10 v
Homemade sorbets £1.50 per scoop: Coconut – cherry – raspberry vg df gf

Coffee

Cappuccino £3.50/ £4
Latte £3.50/ £4
Flat white £3.50/ £4
Americano £3/ £3.50
Espresso £2.50/ £3
Wobbly Coffee £6.50

Tea £2.50

Breakfast Tea
Vanilla chai
Turmeric gold
Matcha green tea
Strawberry & cucumber
Lemon, ginger & honey
Pure camomile
Fresh mint tea £2.75

Suppliers: Penwithian, Westcountry, Harveys Brothers Butchers, Celtic fish & Game, Forest Produce & Mounts Bay dairy

V: Vegetarian vg: Vegan df: Dairy free gf: gluten free