



EVENING MENU

Starters

- Soup of the day with hand cut bread (v) - £5.50
Crispy squid rings with pea shoots & sweet chilli dipping sauce - £7.50
Roasted beetroot & goats cheese salad with toasted hazelnut dressing (v) - £7.00
Or with bacon & black pudding - £8.00
'Devon' crab salad with asparagus, avocado, pea shoots & lemon dressing - £8.00
Smooth chicken liver pate with red onion chutney & toast - £6.50
Baked camembert with toasted hazelnuts, cranberry sauce & toast (v) - £8.00
Tomato, red onion & garlic bruschetta (v) - £6.00
Deep fried fishcakes with pea shoots & tartare sauce - £6.50
Sharing platter for two
Deep fried tiger prawn tails with chilli sauce, breaded mushrooms with garlic mayonnaise and sticky
BBQ ribs - £15.00

Mains

- Crispy duck salad with cucumber, red onion, beansprouts & chilli, ginger & lemongrass dressing -
£14.50 Pan fried fillet of chicken breast with bacon & stilton cream sauce with new potatoes & mixed
vegetables - £13.00
Deep fried beer battered fish & 'proper' chips with mushy peas - Small £8.50 / Large £12.00
Homemade 'pie of the week' with new potatoes & mixed vegetables - £12.00
BBQ ribs with coleslaw, mixed leaf salad & 'proper' chips - Half rack - £8.50 Full rack - £15.50
The Rydon Burgers - £10.00
(All served in a brioche bun with coleslaw & fries)
- 6oz steak burger with cheese & bacon -
- Sticky BBQ pulled pork burger with apple sauce -
- Fillet of chicken & chorizo -
- Lamb & mint burger with browned onions -
Vegetable stir fry with egg noodles & soy sauce (v) - £9.50 or add chicken £13.00
Sun blushed tomato, olive & feta tagliatelle with parmesan, pesto & pine nuts (v) - £11.00
Slowly cooked belly pork & cheek with wood mushroom risotto, black pudding, creamed leeks &
peppercorn sauce - £16.00



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Charcoal Grill's

Grilled local 'catch' of the day with stir fry vegetables, egg noodles & soy sauce - £POA

Roasted hake with tiger prawns, mashed potato, courgettes & a herb butter - £16.00

10oz Gammon steak with egg, pineapple, garden peas & chips - £14.00

Selection of locally sourced steaks from Philip Warren butchers in Launceston & from Darren Sobey in

Week St Mary

(Served with all the trimmings)

- Sirloin – 4oz £10.00 / 8oz £20.00 –

- Rump – 5oz £10.00 / 10oz £20.00 –

- Rib Eye – 8 oz £20.00 -

Brandy & peppercorn or stilton sauce- £2.00

(v) = Vegetarian As we believe in good quality fresh food, there may be a wait and we ask for your patience at these times.

All weights and measures used are pre-cooked and approximate weights. We cannot guarantee there are no traces of nuts or any other allergens in our ingredients. We do try our best to remove all bones from our fish products but cannot guarantee all fish is 100% bone free. If a member of your group has any dietary requirements, please feel free to seek guidance from our waiting staff. We do try and cater for everyone's requirement and demands.