

▪ **STARTERS** ▪ any starter can be doubled to a main

Cornish Mussels steamed in white wine, shallots, garlic and herbs with a warm baguette	£5.95	Spicy Meatballs Minced steak beef bound with onion, garlic and cayenne pepper, baked in tomato and basil sauce topped with mozzarella	£4.95
Chorizo Sausage and Chicken Stew with potato, smoked paprika, red wine and oregano	£5.25	Homemade Soup (V) Sweet potato spinach and cumin with a warm baguette	£3.95
The Huts Fishcakes using local flaked white fish, potato and herbs, served with tartare sauce	£4.45	Feta, Olives and Houmous (V) served with warm pitta bread for two to share	£4.75 £7.75
Oak Smoked Salmon with cream cheese, chives, toasts and salad	£5.25	Grilled Goats Cheese Salad (V) with balsamic vinegar and sultana dressing	£4.25
Slow Roasted Tomato Salad (V) roasted tomatoes and red onions on fresh salad leaves drizzled with balsamic and olive dressing	£2.95		

▪ **MAIN COURSES** ▪

Catch of the Day roasted in lemon, parsley and parmesan shavings *	£11.45	Cornish Seafood Platter of Cornish mussels, crab, smoked fish, red mullet and a fillet of the catch of the day Served with warm baguette	£18.95 for 1 £35.95 for 2
Cornish Rump Steak with creamy peppercorn sauce or with mushrooms and homemade onion rings * both options	£11.45 £1.25 extra	Lamb Tagine A classic Moroccan dish of tender slow cooked lamb with aromatic spices and apricots Served with herb couscous	£11.45
Scallops and Red Mullet Pan-fried Falmouth Bay scallops & red mullets fillets with smoky bacon pieces & sun-dried tomatoes on spinach salad *	£15.95	Wild Cornish Mussels & Linguine with cream & white wine shallots garlic and herbs sauce Served with baguette bread	£12.95
Pan-fried Chicken Breast or Oven Roasted Cod Steak stuffed with roasted red peppers and topped with mozzarella cheese, Palma ham and fresh basil *	£10.95	Char-grilled Polenta (V) with grilled field mushrooms and cherry tomatoes, wilted spinach and parmesan	£9.95
Aubergine & Lentil Lasagne (V) Layered with roasted red peppers and parmesan cheese*	£9.95		

* With homemade chunky chips or potatoes and salad or vegetables

▪ **SIDE DISHES** ▪

Homemade Chunky Chips	£2.25
Garlic Bread	£2.25

▪ALES▪

Traditional English Bitter 500ml £3.45

▪LAGER & CIDER▪

Bottle Lagers 330ml £2.95

Please ask for our current Selection

Cobra -alcohol free lager 330ml £2.00

Gaymers English Cider £2.95

Bulmers Apple Cider 568ml £3.45

▪SPIRITS▪ 15ml

Vodka Baileys all

Martini Sambuca £2.45

Dry Gin Pernod

Tequila Malibu

Barcardi Pims

Mount Gay Rum

Brandies

Armagnac £3.20

Courvoisier £3.20

Selection of brandies £2.60

Whiskeys 15ml

Teachers £2.40

Irish Whiskey £2.40

Jim Beam £2.60

Selection of single malt whiskeys £2.85

▪SOFT DRINKS▪

Elderflower Presse- Cornish Orchards £2.15

Apple Juice- Cornish Orchards £2.15

Luscombe Organic Ginger Beer £2.35

Coca-cola or Lemonade £1.50

Orange Juice £1.50

Tonic Water £1.30

Spring water

750ml bottle (still or sparkling) £3.20

250ml bottle (sparkling only) £1.60

▪HOT DRINKS▪

Tea All £1.95

Coffee

Espresso

Latte or Cappuccino

Double Espresso £2.25

Irish Coffee £4.25

Liquor Coffees £4.25

Tia Maria/Cointreau/Amaretto/

Grand Marnier/Crème de Menthe

All available decaffeinated

▪DESSERTS▪

Chocolate and Irish cream

Cheesecake

deep creamy layers of white and dark chocolate on a crispy biscuit base

**all
£4.95**

Frozen Greek Yoghurt

with swirls of berries. Cooling and low fat.

Pavlova

A thick homemade meringue loaded with whipped cream, mango coulis and chopped fresh fruit

Crème Brulee

with Amaretto liquor

Dark Chocolate Galette

Layers of dark chocolate with whipped cream raspberries. topped with toasted almonds.

Sticky Toffee Pudding

Rich and deliciously sweet. Served with custard, vanilla ice cream or clotted cream

Our desserts are all homemade

Cheese board £5.95

A selection of cheeses with biscuits

Cornish Vanilla Ice Cream £3.50

