

Starters

Served Between 12-230 and 6-9pm

Soup of the Day with Homemade Bread. £5.50 (V) (GF*)

Chicken, Tarragon and Pistachio Terrine, served with Chutney, Dressed Leaves and Toasted Homemade Bread. £6.50 (GF*)

Punchbowl Prawn Cocktail finished with Classic Marie Rose Sauce and served with Buttered Bread. £7.50 (GF*)

Wild Mushrooms cooked in a Creamy Garlic Sauce and served on Toasted Homemade Bread. £6.25

Cornish Crab Thermidor served with Homemade Soda Bread. £11.95

Marinated Olives. £3.75 (V) (GF) (DF)

A Selection of Homemade Bread served with Hummus, Extra Virgin Olive Oil and Balsamic Reduction. £5.95. (V)

Smoked Mackerel Dip served with Toasted Homemade Bread. £6.95 (GF*)

Mains

Served Between 12-230pm and 6-9pm

St. Austell Ale Battered Cod served with Hand Cut Chips, Crushed Peas and Tartare Sauce £12.50 (DF*)

Slow Cooked Pork Belly and Peppered Tenderloin served with a Bacon and Caramelized Onion Croquette Potato, Buttered Greens and a Rich Cider Jus.
£16

Local 8oz Sirloin Steak with Hand Cut Chips, Onion Rings, Garlic Mushroom & Tomato £18.50 (GF*)
Add Stilton sauce or Peppercorn Sauce £1.50 (GF)

Chicken, Ham and Mushroom Pasta in a Rich Creamy Sauce and Finished with Parmesan. £ 12.50

Home Cooked Honey Glazed Ham with Hand cut Chips, Free Range Eggs, and Piccalilli £12 (GF)

Punch bowl Steak Burger served in a Seeded Bun with Salad, Fries, Onion Rings, Relish & Dijon Mayonnaise £12
Add Cheese, Stilton or Bacon £1.25

Grilled Portobello Mushroom with Haloumi and Beetroot served in a Seeded Bun with Salad, Fries, Onion Rings, Relish and Dijon Mayonnaise. £11 (V)

Baked Smoked Haddock served with Rosemary and Garlic Crushed Potatoes, Wilted Spinach, Poached Free Range Egg and finished with a Whole Grain Mustard Cream. £14.50 (GF)

Roasted Mediterranean Vegetable, Pine Nut and Goats Cheese Tart served with a Tomato and Herb Sauce finished with Pesto. £11.95 (V)

Malaysian Curry with Cod, Tiger Prawns and Squid served with Coconut Jasmin Rice and Poppadum. £17 (GF) (DF*)

Sides

French Fries // Hand Cut Chips // Garden Salad // Buttered Cornish Potatoes
Seasonal Vegetables // Onion Rings // Garlic Bread. £3.50 each

Desserts

Served between 12-2.30pm 3-5:30 and 6-9pm

Punchbowl Carrot Cake served with Cream Cheese and Cinnamon Ice Cream
£6.50 (V)

Warm Chocolate Brownie served with Chocolate Sauce and Vanilla Ice Cream
£6.95 (GF) (V)

Citrus Plate. Lemon Posset, Orange Parfait and Lime Sorbet served with
Meringue. £6.50 (GF) (V)

Homemade Ice Cream 2 Scoops £3.50

3 Scoops £5.50 (GF) (V)

Please ask your server for today's selection.

West Country Cheeseboard

Cornish St. Endellion Brie// Helford Blue

Cornish Gouda// Guest Cheese Ask For Details

Served with Grapes, Celery, Apple, Homemade Chutney, Quince Paste

And a selection of biscuits £10 (GF*)

Coffee and Tea.

Americano £2.20 Latte £2.30 Cappuccino £2.30

Espresso £1.90/2.30 Macchiato £2.10 Decaf £2.30

Pot of Tea for 1 £2 Hot Chocolate £2.40

(V) Suitable For Vegetarian. (GF) Suitable for Gluten Free. (GF*) Gluten Free Option Available.

(DF) Suitable For Dairy Free. (DF*) Dairy Free Option Available.

Due to food being cooked to order there may be a short wait during busy periods.

Please make the staff aware of any allergens you may have.

Lunch

Lunch served daily between 12-2.30.

“Huntsman” Home Cooked Honey Glazed Ham, Celery, Apple, Chutney,
Pickled onions, Salad and Artisan Bread £11 (GF*) (DF)

“Ploughmans” Mature Cheddar, Celery, Apple, Chutney,
Pickled onions, Salad and Artisan Bread £11 (V) (GF*)

Sandwiches

All served on White, Granary or Toasted Gluten Free Bread and with a Salad
Garnish.

Coronation Chicken £7.50 (DF*)

Home Cooked Honey Glazed Ham with Wholegrain mustard & Salad £6.50
(DF*)

White Cornish Crab Meat in a Light Lemon and Parsley Mayonnaise £11.50
(DF*)

Mature Cheddar with homemade Chutney £6.50 (V)

Smoked Bacon, Cornish Brie and Cranberry Sauce £8

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(DF) Suitable For Dairy Free. (DF*) Dairy Free Option Available.

Please make the staff aware of any allergens you may have.



Afternoon Menu.

Served Between 3pm-5.00pm

Soup of the Day with Homemade Bread. £5.50 (GF*)

St. Austell Ale Battered Cod served with Hand Cut Chips, Crushed Peas and Tartare Sauce £12.50 (DF*)

Home Cooked Honey Glazed Ham with Hand Cut Chips, Free Range Eggs and homemade Piccalilli £12 (GF)

Grilled Portabella Mushroom with Haloumi and Beetroot in a Seeded Bun with Salad, Fries, Onion Rings, Relish and Dijon Mayo. £11.50 (V)

Punchbowl Steak Burger in a Seeded Bun with Salad, Fries, Onion Rings, Relish and Dijon Mayo.
£11.50

Cornish Cream Tea £5.95 (V)

Kid's Menu

Battered Cod with Fries, Peas & Tartare Sauce £7.50

Penne Pasta in a Creamy Tomato Sauce finished with Cheese £6.50

Whole Tail Scampi with Fries, Peas & Tartare Sauce £7

Ham, Egg & Fries £7

Homemade Ice Cream 2 Scoops £3.50

(V) Suitable For Vegetarians. (GF) Suitable For Gluten Free. (GF*) Gluten Option Available. (DF) Suitable For Dairy Free. (DF*) Dairy Free Option Available.
Please make the staff aware of any allergens you have.



Afternoon menu.

Served Between 3pm-5:00pm

“Huntsmans” Home Cooked Honey Glazed Ham, Celery, Apple, Chutney, Pickled Onions, Salad and Artisan Bread. £11 (GF*) (DF)

“Ploughmans” Mature Cheddar, Celery, Apple, Chutney, Pickled Onions, Salad and Artisan Bread. £11 (GF*) (V)

Sandwiches.

All served on White or Granary Bread with a Salad Garnish. (GF*) (DF*)

Coronation Chicken. £7.50

Home Cooked Honey Glazed Ham with Wholegrain Mustard and Salad. £6.50

White Cornish Crab Meat in a Light Lemon and Parsley Mayonnaise £11.50

Mature Cheddar with Homemade Chutney. £6.50

Smoked Bacon, Cornish Brie and Cranberry Sauce £8

Sides.

French Fries // Hand Cut Chips // Garlic Bread

All £3.50.