

SMALL PLATES

FALAFEL (V+)(GFA)

Beetroot & chickpea falafel, butternut hummus, sesame seeds, date syrup and flat bread.

TEMPURA PRAWNS

Tail on prawns in a Japanese style tempura coating served with a sweet chilli dip

GAMBAS PIL PIL

Tiger prawns in garlic and chilli oil served with crusty bread

9.50 CHEF'S SOUP OF THE DAY (V)(GFA)

Our soup of the day is a creamy, hearty and flavourful blend of seasonal vegetables served with crusty bread.

9.50 HAM HOCK TERRINE

Ham hock terrine served with crostini, sweet pickle chutney and cornicorns.

9.50 PORK BELLY BITES

Asian style pork belly bites served with our very own house slaw.

SUNDAY ROASTS

32 DAY AGED SIRLOIN OF BEEF

19.50 All Sunday roasts are served with roast potatoes, spiced red cabbage, steamed broccoli, maple roasted root vegetables,

SLOW ROASTED PORK SHOULDER

18.50 carrot puree, pork sausage sage & onion stuffing and a giant

VEGAN NUT ROAST (V+)

18.00

Yorkshire pudding and a jug of rich red wine gravy.

ROTISSERIE ROASTED CHICKEN WHOLE 35.00

HALF 18.50

UPGRADE

choose between roast beef, slow roasted belly of pork and rotisserie roasted chicken

ROAST SHOULDER OF LAMB 19.50

CHILDREN UNDER 12 | PORK | BEEF | 13.00

ADD A SIDE OF CAULIFLOWER CHEESE 5.00

DUO OF MEATS

22.50

TRIO OF MEATS

24.00

FISH AND CHIPS

18.00 real ale battered sustainably caught cod, chips, minted pea puree and tartare sauce

FALAFEL (V, ask for V+) 17.50

Beetroot and chickpea falafel, butternut hummus, date syrup, sweet potato fries

MUSHROOM PARCEL(V) 17.50

A warm puff pastry tart filled with mixed forset mushrooms, baby spinach cooked in a white wine, garlic & tarragon cream sauce. Chefs vegetables, rocket and topped with white truffle oil.

GREYHOUND BURGER 16.95

6oz 100% beef patty seasoned with our own special blend, then chargrilled & served on a toasted Portreath seeded bun, with ketchup, shredded iceberg lettuce, sliced tomato, diced red onion & our very own backyard sauce. Served with chunky chips & house coleslaw

ADD | smoked streaky bacon rashers 2.50 | melted cheddar 2.50 | |shredded smoked BBQ Brisket 4.25 | battered onion rings 4.75 | |fried egg 1.75 | |smoked BBQ pulled pork 3.75 | our own house pickles 2.50 | extra 6oz 100% beef patty 5.50 |

SIDES

HALLOUMI FRIES & CHILLI JAM

6.50 HOUSE SALAD 4.50

CHUNKY CHIPS

4.75 BEER BATTERED ONION RINGS 4.75

EXTRA YORKSHIRE PUDDING

2.00 ROAST POTATOES 5.00

GARLIC BREAD

4.25 HOUSE PICKLES 4.50

SWEET POTATO FRIES

4.75 MAPLE ROAST ROOT VEGETABLES 5.50

DESSERTS

STICKY TOFFEE PUDDING

9.00 vanilla ice cream and toffee sauce

CHOCOLATE ORANGE TART

9.00 vegan vanilla ice cream (V+gf)

NEW YORK CHEESECAKE

9.00 vanilla ice cream

CHURROS

8.00 cinnamon sugar, Nutella, vanilla ice cream

APPLE STRUDEL 9.00

Served with hot vanilla creme Anglaise & vanilla ice cream.

ICE CREAM 4.75 PER SCOOP

|Vanilla | Chocolate | Mint Choc Chip | Strawberry | Blackcurrant & Clotted Cream | Vegan Vanilla v+ |

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, nuts and crustacean. We take every precaution to prevent cross contamination. If you have a food allergy, please do notify your server so that we may take extra precautions or scan the QR code on the back of the menu. A 10% optional service charge will be added to your bill. The full amount go to our hard working staff. If you would prefer to have it removed please do ask your server