

# SAMUEL JONES

## nibbles

**OLIVES 3.5** {vg, gf}

**BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA 4.0** {vg}  
Olive oil, balsamic vinegar.

**CHORIZO BITES 5.0** {gf}

**PADRÓN PEPPERS 4.0** {vg, gf}  
Cornish sea salt.

**BEER-PICKLED COCKLES 4.0** {gf}

## starters

**OX-TAIL SOUP 6.5**  
Cornish Gouda croûte.

**VENISON BONBONS 8.0**  
Parsnip purée, Cornish Gouda. {gf}

**CAULIFLOWER, CHARD & LEEK RAVIOLI 7.0**  
Basil pesto, red amaranth. {vg}

**PANKO BELLY PORK 8.0**  
Apple & celeriac remoulade, sweet chilli & chorizo jam. {gf}

**PINEAPPLE-CUT CALAMARI 7.5**  
Sweet chilli & coriander mayo, lemon.

**WHIPPED GOAT'S CHEESE & BEETROOT 7.0**  
Goat's cheese bonbon, marinated winter beets, pistachio crumb, crostini. {v, gf option}

**WARM CRAB TART 9.0**  
White and brown crab meat, red jalapeños, Hollandaise sauce. {gf}

## STEAKS and chops

Our steaks are glazed with an infused garlic & rosemary butter. Served with roasted bone marrow, Cornish Gouda & herb crust, with rocket & red drop pepper salad and a choice of chips, fries, or leek & horseradish mash.

**10oz FLAT IRON 16.0**  
Cut from the shoulder, flavourful, tender and marbled. {gf}

**8oz SIRLOIN 22.0**  
A delicate flavour with a firm texture. {gf}

**8oz RIB-EYE 25.0**  
The tastiest and most elegantly flavoured of steaks. {gf}

**7oz FILLET 28.0**  
The most tender steak regarded by many as the premium cut. {gf}

### add some SURF

Pan-fried in garlic & chive butter.

**3X SHELL-ON BLACK TIGER PRAWNS 5.0** {gf}

**3X SCALLOPS 6.0** {gf}

### add some SAUCE

**PINK PEPPERCORN 3.5** {v, gf} / **ANCHOVY HOLLANDAISE 3.5** {gf}

**BLUE CHEESE 3.5** {v, gf} / **GARLIC & CHIVE BUTTER 2.0** {v, gf}

**WILD MUSHROOM & TARRAGON 3.5** {v, gf} / **CHIMICHURI 2.5** {vg, gf}

**11oz T-BONE PORK CHOP 14.0**  
Leek mash, tenderstem broccoli, cider & wholegrain mustard sauce. {gf}

**11oz LAMB BARNESLEY CHOP 18.0**  
Leek mash, buttered green beans, mint & redcurrant gravy. {gf}

## mains

**6OZ HAND-PRESSED BURGER 16.0**

In a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, fries. {gf option}

**SLOW-ROASTED BEEF SHORT-RIB 16.5**

Horseradish mashed potato, carrots, tenderstem broccoli, crispy leeks, caramelised onion gravy. {gf}

**PAN-FRIED CHICKEN SUPREME 14.0**

Wild mushroom sauce, sautéed woodland mushrooms, Parmesan polenta, wilted spinach. {gf}

**FENNEL SEED ROASTED SQUASH 11.0**

Lentils, avocado & basil purée. {vg, gf}

**COD & CHIPS 14.5**

Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon. {vg option, gf}

20p from every portion of Cod & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.

**FOR OUR VEGAN DINERS 13.5**

Instead of cod, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce and lemon. {vg, gf}

## sides

**FRIES OR CHIPS 3.5** {vg, gf}

**GARLIC BUTTER BAGUETTE 3.5** {v}

**POLENTA CHIPS 4.0**  
Rosemary salt. {v, gf}

**TENDERSTEM BROCCOLI 3.0**  
Toasted almonds. {vg, gf}

**PROPER JOB IPA MACARONI CHEESE 4.5** {v}

**LEEK & HORSERADISH MASHED POTATO 3.5** {v, gf}

**FINE BEANS 3.0** {vg, gf}

## puddings

**LUXURY CORNISH ICE CREAM & SORBET 2.0 PER SCOOP**

Vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. {v, vg option, gf}

**DARK CHOCOLATE MOUSSE 6.0**

Cornish faring, berries, mint. {v, gf option}

**ROSEMARY & BUTTERMILK PANNA COTTA 6.5**

Cornish faring, winter berries. {gf option}

**STICKY TOFFEE PUDDING 6.5**

Salted caramel ice cream. {v}

**LEMON CURD BRÛLÉE TART 6.5**

Winter berries, clotted cream, meringue. {gf}

**COCONUT RICE PUDDING 6.0**

Cointreau marmalade, sweet dukkah. {vg, gf}

**WEST COUNTRY CHEESE BOARD 9.5**

Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes and celery. Please ask your server for details.

Our allergen information is available upon request. Please let your server know about any allergy or intolerance you may have. We take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens.

Therefore it is not possible for us to guarantee separation of all allergens. {v - vegetarian, vg - vegan, gf - gluten free ingredients}

Samuel Jones is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit [www.staustellbrewery.co.uk](http://www.staustellbrewery.co.uk)

## WINE LIST

125ml available on request.  
Bottles are 750ml unless otherwise stated.

# SAMUEL JONES

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.  
{vg - vegan, v - vegetarian}

## White

### PICPOUL DE PINET, DELICAT

Languedoc-Roussillon, France *btl 25 | 250ml 9 | 175ml 6.55*  
Picpoul means a 'sting on the lips' in the local dialect - it's all down to the abundance of clean, zippy citrus fruits.

### PINOT GRIGIO, LAMBERTI CA'PRELLA

Veneto, Italy *btl 23 | 250ml 8.3 | 175ml 6.05*  
Light and super fresh with plenty of crisp apple, pear and just a lick of lemon.

### SAUVIGNON BLANC, LA BORIE

Languedoc, France *btl 23 | 250ml 8.3 | 175ml 6.05*  
All the taste you would expect from Languedoc Sauvignon with classic herbal and citrus characteristics shining through.

**GABLE VIEW WHITE** *Western Cape, South Africa btl 19 | 250ml 6.85 | 175ml 5*  
Fruity and citrus notes with a zippy finish, making for an easy drinking all-rounder.

### CHARDONNAY, GOLDFIELDS

South Eastern Australia *btl 20 | 250ml 7.2 | 175ml 5.25*  
A crisp, refreshing Chardonnay with aromas of ripe citrus fruit and a hint of lime on the palate. {v}

### ALBARIÑO, BODEGAS CASTRO MARTIN A20

*Rias Baixas, Spain btl 33*  
This Bodega is all about Albariño. An elegant, fresh aromatic style with mouth-watering peach flavours and a spicy finish.

### SAUVIGNON BLANC, FAIRFIELDS

Marlborough, New Zealand *btl 28 | 250ml 9.95 | 175ml 7.35*  
Iconic Sauvignon from Marlborough. Fairfields never fails to deliver with irresistible notes of gooseberries.

### SANCERRE, LE PIERRIER, DOMAINE THOMAS

*Loire Valley, France btl 42*  
Domaine Thomas is a family run producer that farms biodynamically. These practices shine through with big aromas and flavours. Citrus fruit with hints of gooseberry, freshly cut grass and the mineral goodness you'd expect from a classic Sancerre.

### GAVI, VOLTOLINO

*Piedmont, Italy btl 30*  
Glorious Gavi with textbook aromatics and mineral freshness alongside ripe peaches and white blossom.

### MÂCON VILLAGES, 'CREPILLONNE' DOMAINE FICHET

*Burgundy, France btl 36*  
Classic tropical fruit flavours reveal a delicate, yet full, smooth and creamy white Burgundy.

### RIESLINGFREAK NO.5

*Clare Valley, Australia btl 35*  
Clare Valley is home to outstanding Rieslings and No 5 is as good as it gets. Delicately off-dry with lifted citrus fruit flavours and floral hints.

### CHENIN BLANC 54 (BARREL FERMENTED), STELLENRUST

*Stellenbosch, South Africa btl 38*  
Stellenrust, a Fairtrade producer, make some of the most superb wines that the Stellenbosch region can offer. Their 54 year old vines (hence the '54' in the name) produce a generous and buttery Chenin with honeyed fruit flavours. Their use of oak is perfectly integrated.

### CHARDONNAY, TRUCHARD

*California, USA btl 49*  
From the cool climate of Carneros in the Napa Valley this smooth, elegant Chardonnay bursts with tropical and citrus characteristics.

## Rose

### CHÂTEAU D'ESCLANS, WHISPERING ANGEL ROSÉ

*Provence, France btl 40*  
Owned by Sacha Lichine, this rosé is renowned as one of the most stylish, elegant rosés the wine world has to offer. Made for summer and sharing with special friends.

### CÔTE ROSÉ, DOMAINE LAFAGE

*Languedoc-Roussillon, France btl 28 | 250ml 10.1 | 175ml 7.35*  
Domaine Lafage lead the way with their organic farming practices. A bright and light rosé with red berry fruit, framed perfectly by the long, fresh finish.

### ZINFANDEL ROSÉ, RIPTIDE

*California, USA btl 20 | 250ml 7.2 | 175ml 5.25*  
California - the state of sun, sea and surf! Delicious strawberry and red berries with its hallmark sweetness.

### PINOT GRIGIO BLUSH, LAMBERTI CA'PRELLA

*Veneto, Italy btl 23 | 250ml 8.3 | 175ml 6.05*  
Light with a hint of juicy sweetness. Subtle red fruits complement classic lemon and apple notes.

## SPARKLING and Champagne

### RUINART BLANC DE BLANC

*Champagne, France btl 90*  
Established in 1729, Maison Ruinart's signature Champagne is made from 100% Chardonnay and is full to the brim with ripe citrus fruits. Encased in a beautiful glass bottle, a replica from the 18th century, this Champagne is moreish from the first sip to the last. {vg}

### JOSEPH PERRIER CUVÉE ROYALE BRUT

*Champagne, France btl 47*  
One of the great overachieving, underestimated small Champagne houses. It has length, freshness, balance, elegance and light! Notes of green apple and vine peach bring a fruity touch. {vg}

### VEUVE CLICQUOT YELLOW LABEL

*Champagne, France btl 65*  
A fine balance of rich white fruits and raisins with subtle notes of toasty brioche and vanilla. {vg}

### PEBBLEBED BRUT

*Devon, England btl 45*  
Award-winning wine from Topsham, Devon. Aged for a minimum of two years on the lees, this is full of crisp apple fruit flavours with a delicate sparkling mousse. {vg}

### PROSECCO, BELLINO

*Veneto, Italy btl 26 | 200ml btl 8 | 125ml 5.05*  
Crisp and refreshing with gentle bubbles, floral hints and a dry, satisfying finish.

### PROSECCO ROSÉ, BELLINO

*Veneto, Italy btl 28 | 125ml 5.45*  
A light, invigorating freshness with ripe red berries and a delicate sparkle.

## Red

### PINOT NOIR, PEPIK BY JOSEF CHROMY

*Tasmania, Australia btl 36*  
Tasmania consistently produces some of Australia's finest Pinots. Pepik is fresh and fruit-driven, crammed with cherries, plums and strawberries.

### DOMAINE DES LOGES FLEURIE

*Beaujolais, France btl 32*  
Beautifully floral, as the name would suggest with notes of iris, violet, rose and peach. An elegant wine with smooth tannins; a classic from the Gamay grape.

### MERLOT, LA BORIE

*Languedoc, France btl 23 | 250ml 8.3 | 175ml 6.05*  
Mellow, soft and overflowing with juicy red fruits and subtle notes of spice.

### VIÑA MONTEGOZA TINTO

*Cariñena, Spain btl 19 | 250ml 6.85 | 175ml 5*  
A deliciously quaffable Tinto from one of the oldest wine-growing regions of Spain.

### SHIRAZ, MERLOT, CABERNET, STELLENRUST SIMPLICITY

*Stellenbosch, South Africa btl 29 | 250ml 10.45 | 175ml 7.6*  
Spicy mocha flavours with soft vanilla notes derived from American oak. One of our favourite Fairtrade winemakers.

### NERO D'AVOLA, MERLOT, TANNU

*Sicily, Italy btl 27 | 250ml 9.75 | 175ml 7.1*  
Smooth and full with an explosion of ripe dark cherries, coffee, chocolate and spice. From a producer totally committed to sustainability. {organic}

### SHIRAZ, GOLDFIELDS

*South Eastern Australia btl 20 | 250ml 7.2 | 175ml 5.25*  
Medium-bodied Shiraz with blackberry fruit shining through and a hint of black pepper.

### RIOJA CRIANZA, CASTILLO VIENTO

*Rioja, Spain btl 25 | 250ml 9 | 175ml 6.55*  
A modern take on an Old World classic, displaying toasted nuances, red berries and a hint of vanilla.

### CHÂTEAU PEYRABON HAUT MEDOC

*Bordeaux, France btl 45*  
Full-bodied, deliciously fruity with a series of subtle smoky tannins and a hint of sweet spice.

### VINEYARD BLEND MALBEC, LA POSTA

*Mendoza, Argentina btl 30 | 250ml 10.8 | 175ml 7.85*  
Enjoy violet, berry and mocha flavours with a whisper of blueberry and just a hint of chocolate.

### BAROLO, PAOLO CONTERNO, RIVA DEL BRIC

*Piedmont, Italy btl 60*  
One of Italy's greatest wine styles. Deliciously rich yet totally smooth. Fabulous floral notes alongside flavours of cherry and liquorice.

### CABERNET SAUVIGNON, DRY CREEK VINEYARDS

*California, USA btl 49*  
Classic Cabernet Sauvignon from California. Rich, beautifully balanced and packed with smooth blackcurrant flavours, layered over notes of spice.

### AMARONE DELLA VALPOLICELLA CLASSICO, LA DAMA

*Veneto, Italy btl 65*  
Excellent traditional style Amarone from a winemaker that practices organic viticulture. Beautifully full-bodied with complex aromas of cherries, dried plums, spices and tobacco. {organic}

Crisp & fresh

Fruity & aromatic

Rich & fuller-bodied

Lighter bodied & juicy

Soft & rounded

Full & rich