

SUPPORTING LOCAL
We take pride in the provenance of our ingredients, sourcing local South West produce from:
 Etherington Meat Co. | S&J Fisheries
 Baker Tom's Bread | Treleven's Cornish Ice Cream
 Cornish Coffee

SAMUEL JONES

GUESTS WITH ALLERGIES
Our allergen information is available on request. Let your server know if you have any allergies or intolerances.
 v - vegetarian | vg - vegan

nibbles

OLIVES / 3.5 vg

ANTIPASTI SKEWERS / 4.5
 Sweet drop peppers, feta, salami.

ROSEMARY & SEA SALT FOCACCIA / 4.0 vg
 Olive oil & balsamic vinegar.

starters

TRIBUTE PALE ALE POTTED BEEF / 7.0
 Toasted sourdough, cornichons, dressed leaves.

CRISPY PANKO PORK BELLY / 8.0
 Apple & celeriac remoulade,
 Korev Lager sweet chilli chorizo jam.

PAN-FRIED SHELL-ON BLACK TIGER PRAWNS / 7.0
 Spiced coconut sauce, garnished with mussels, crispy shallot rings.

STEAMED SOUTH WEST MUSSELS / 8.5

Korev Lager, leek & cream sauce, bloomer bread.

BETROOT & GOATS' CHEESE / 7.0 v
 Goats' cheese bon-bon, marinated summer beets, whipped goats' cheese.

BLACK PUDDING & CORNISH GOUDA SCOTCH EGG / 7.0
 Mena Dhu Stout barbecue sauce.

STEAKS and chops

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

10oz FLAT IRON / 16.0
 Cut from the shoulder, flavourful, tender and marbled.

8oz SIRLOIN / 22.0
 A delicate flavour with a firm texture.

10oz RIB-EYE / 25.0
 The tastiest and most elegantly flavoured of steaks.

7oz FILLET / 28.0
 The most tender steak regarded by many as the premium cut.

add some SURF

Pan-fried in garlic & chive butter.

SHELL-ON BLACK TIGER PRAWNS X3 / 5.0
PAN-FRIED SCALLOPS X3 / 6.0

add some SAUCE

PINK PEPPERCORN / 3.5
WILD MUSHROOM & TARRAGON / 3.5
ANCHOVY HOLLANDAISE / 3.5
BLUE CHEESE / 3.5
CHIMICHURI / 2.5
GARLIC & CHIVE BUTTER / 2.0

11oz T-BONE PORK CHOP / 14.0
 Leek mash or crushed new potatoes, tenderstem broccoli, cider & wholegrain mustard sauce.

11oz LAMB BARNESLEY CHOP / 18.0
 Leek mashed potato or crushed new potatoes, buttered green beans, mint & redcurrant gravy.

sides

GARLIC CIABATTA BREAD / 3.5 vg

WEDGE SALAD / 3.0
 Blue cheese sauce, crispy onions, Cornish Gouda.

BUTTERED TENDERSTEM BROCCOLI / 3.0 v
 Toasted almonds.

CHIPS / 3.5 vg

FRIES / 3.5 vg

CRUSHED NEW POTATOES / 3.0 v

LEEK MASH / 3.0 v

PROPER JOB IPA MACARONI CHEESE / 4.5 v

FINE BEANS / 3.0 v

mains

STEAMED SOUTH WEST MUSSELS / 16.0
 Korev Lager, leek & cream sauce, bloomer, fries.

COD & CHIPS / 14.0
 Korev Lager batter, mushy peas, chips, lemon.

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.

RED MULLET / 14.0
 New potatoes, warm tartare sauce, charred baby gem lettuce.

BEEF BURGER / 16.0
 In a glazed bun with our own burger sauce, chorizo & Korev Lager sweet chilli jam, Monterey Jack cheese, smoked streaky bacon, pickled red onion, gem lettuce, fries.

FETA & BASIL SALAD / 11.0 v
 Mixed leaf, olives, cucumber, cherry tomato, red onion, sweet drop pepper, basil oil.

GRILLED CHICKEN & CORNISH BLUE CHEESE WALDORF SALAD / 13.0
 Apple, celery, grapes.

puddings

DARK CHOCOLATE MOUSSE / 6.0 v
 Cornish faring, summer berries, mint.

ROSEMARY & BUTTERMILK PANNA COTTA / 6.5
 Cornish faring, summer berries.

STICKY TOFFEE PUDDING / 6.5 v
 Salted caramel ice cream.

POACHED PINEAPPLE / 6.0 vg
 Toasted coconut & chilli, passion fruit sorbet.

BELGIAN SUGAR WAFFLE / 6.5
 Ricotta ice cream, blueberry compote, Cornish Gouda.

ICE CREAM & SORBET 2.0 PER SCOOP

v / vg option
 Choose from vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet.

Samuel Jones is proud to be part of St Austell Brewery's collection of Pubs, Inns & Hotels. 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

WINE LIST

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

SAMUEL JONES

GUESTS WITH ALLERGIES

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

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)

ALDWICK JUBILATE SPARKLING Bristol, England *btl 45*

A light mousse, crisp with aromas of pear and hints of freshly baked bread. This sparkler is fruit driven with a strikingly fresh finish. (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. (vg)

PROSECCO ROSÉ, BELLINO Veneto, Italy *btl 28 | 125ml 5.45*

A light, invigorating freshness with ripe red berries and a delicate sparkle. (vg)

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. (vg)

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. (vg)

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. (vg)

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. (vg)

ALBARIÑO, BODEGAS CASTRO MARTIN A20 Rías Baixas, Spain *btl 33*

This Bodega is all about Albariño. An elegant, fresh aromatic style with mouth-watering peach flavours and a spicy finish. (vg)

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. (vg)

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. (vg)

GAVI, VOLTOLINO Piedmont, Italy *btl 30*

Glorious Gavi with textbook aromatics and mineral freshness alongside ripe peaches and white blossom. (vg)

MÂCON VILLAGES, 'CREPILLIONNE' DOMAINE FICHET

Burgundy, France *btl 36*

Classic tropical fruit flavours reveal a delicate, yet full, smooth and creamy white Burgundy. (vg)

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. (vg)

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.

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. (vg)

FLEURIE, SELECTION DU BARON DE LA VAUXONNE

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. (vg)

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. (vg)

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. (vg)

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. (vg)

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. (vg, 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. (vg)

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. (vg)

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. (vg)

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. (v)

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. (vg)

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. (vg)

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. (vg, organic)

Crisp & fresh

Fruity & aromatic

Rich & fuller-bodied

Lighter bodied & juicy

Soft & rounded

Full & rich

rosé

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. (vg)

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. (vg)

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. (vg)

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.