

light LUNCH

4OZ BURGER

9.5

Glazed bun, our own burger sauce, gem lettuce, pickled red onion, and fries. (481 kcal)

Pair with the clean and crisp, thirst-quenching notes of korev lager.



+Smoked streaky bacon 1.5 (169 kcal)

+Monterey Jack cheese v 1.5 (74 kcal)

+Vegan cheese vg 1.5 (61 kcal)

+Chorizo & sweet chilli jam 1.5 (63 kcal)

STEAK FRITES

11.0

5oz minute steak cooked pink or well-done, with garlic & chive butter, sweet drop pepper & rocket salad, and fries. (675 kcal)

SMALL FISH & CHIPS

10.0

Coated in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce, and lemon. (1365 kcal)

Pair with Tribute, our light and zesty, easy-drinking pale ale.



SMALL BANANA BLOSSOM 'FISH' & CHIPS vg

9.0

Instead of fish, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce, and lemon. (945 kcal)

sides

CHIPS vg (566 kcal)

3.75

FRIES vg (404 kcal)

3.75

GARLIC BAGUETTE v (204 kcal)

3.75

SUMMER GREENS vg
Mangetout, sugar snaps, kale, and fine beans lightly coated in warm garlic oil. (74 kcal)

3.75

PROPER JOB IPA
MACARONI
CHEESE (527 kcal)

4.5

SAUTÉED NEW
POTATOES vg (294 kcal)

3.75

BAGUETTE WITH
WHIPPED MARMITE
BUTTER (531 kcal)

3.75

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. 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. It is therefore not possible for us to guarantee separation of all allergens.

We have a separate menu available for guests looking to avoid gluten, please ask your server.

v - vegetarian · vg - vegan

Adults need around 2000 kcal a day

baguettes

MOZZARELLA, PESTO & TOMATO BAGUETTE *v* 8.5

A warm baguette with sliced tomato, buffalo mozzarella, and pesto. Served with a rocket, sweet drop pepper & parmesan salad. (775 kcal)

BEEF BRISKET REUBEN BAGUETTE 11.0

A warm baguette with our own dressing, sauerkraut, braised brisket, pickled gherkins, and Monterey Jack cheese. Served with a rocket, sweet drop pepper & parmesan salad. (1055 kcal)

salads

BEETROOT FALAFEL & ALMOND SALAD *vg* 10.0

Warm beetroot falafels, cooked beetroot, mixed leaves, baby gem lettuce, cherry tomatoes, cucumber, red onion, fine beans, quinoa, French dressing, and toasted almonds. (363 kcal)

BLUE CHEESE WALDORF SALAD *v* 10.0

Crumbled blue cheese, toasted walnuts, apple, grapes, celery, and gem lettuce. (293 kcal)

PORK PIE PLOUGHMAN'S 10.0

Squealer pork pie, mature Cheddar cheese, chutney, pickled onion, salad garnish, artisan baguette, and Cornish butter. (1202 kcal)

sides

CHIPS *vg* (566 kcal) 3.75

FRIES *vg* (404 kcal) 3.75

GARLIC BAGUETTE *v* (204 kcal) 3.75

SUMMER GREENS *vg* 3.75
Mangetout, sugar snaps, kale, and fine beans lightly coated in warm garlic oil. (74 kcal)

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