

SAMUEL JONES

GLUTEN AVOIDING MENU

While we strive to ensure that all ingredients used for this menu are gluten-free, the dishes are made in an environment which contains gluten, so we can't guarantee the complete absence of gluten.

nibbles

MARINATED MIXED OLIVES <i>vg (53 kcal)</i>	4.0	PADRÓN PEPPERS <i>vg</i> Cornish sea salt. (61 kcal)	4.0
CHORIZO BITES (474 kcal)	5.5		

starters

PANKO BELLY PORK Panko-coated rolled belly pork served with apple & celeriac remoulade and a sweet chilli & chorizo jam. (891 kcal)	9.0	CONFIT DUCK RILLETES Shredded confit duck leg served with a chilli & pineapple chutney and gluten-free toast. (481 kcal)	9.0
GOAT'S CHEESE PARFAIT <i>v</i> Herb & honey infused goat's cheese with sun-dried tomatoes rolled in a pistachio crumb. Served with beetroot & horseradish relish and gluten-free toast. (373 kcal)	8.0	BASIL & TOASTED PINENUT GNOCCHI <i>vg</i> Warm gnocchi wrapped in basil pesto, served with red amaranth and toasted pine nuts. (319 kcal)	7.5

mains

6OZ WEST COUNTRY BEEF BURGER In a gluten-free bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, and fries. (1629 kcal)	17.0	FISH & CHIPS Coated in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce, and lemon. (1743 kcal)	17.0
FENNEL SEED ROASTED SUMMER SQUASH <i>vg</i> Fennel seed roasted summer squash with lightly spiced Puy lentils and avocado & basil purée. (450 kcal)	12.0	BANANA BLOSSOM 'FISH' & CHIPS <i>vg</i> Instead of fish, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce, and lemon. (1220 kcal)	15.0

25p from every portion of Fish & Chips sold is donated to the St Austell Brewery Charitable Trust, the beneficiaries in 2022 will be the Marine Conservation Society & the Air Ambulance.

puddings

DARK CHOCOLATE MOUSSE <i>v</i> Rich dark chocolate mousse garnished with berries. (306 kcal)	7.5	CORNISH ICE CREAM & SORBETS Vanilla <i>v</i> (135 kcal per scoop) Chocolate <i>v</i> (177 kcal per scoop) Strawberry <i>v</i> (160 kcal per scoop) Salted caramel <i>v</i> (193 kcal per scoop) Banana <i>v</i> (191 kcal per scoop) Vegan raspberry ripple <i>vg</i> (106 kcal per scoop) Raspberry sorbet <i>vg</i> (112 kcal per scoop)	2.5 PER SCOOP
LEMON CURD BRÛLÉE TART <i>v</i> Zesty lemon curd in a shortcrust pastry tart with a brûléed top. Served with Cornish clotted cream, raspberry coulis, and berry garnish. (500 kcal)	7.5		
FRUIT & NUT FLAPJACK <i>vg</i> Warm fruit & nut laced flapjack with a rich dark chocolate sauce and raspberry ripple ice cream. (842 kcal)	7.5		

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 sautéed new potatoes.

10oz FLAT IRON 17.0
Cut from the shoulder, flavourful, tender and marbled. (1713 kcal)

8oz SIRLOIN 26.0
A delicate flavour with a firm texture. (1082 kcal)

8oz RIB-EYE 28.5
The tastiest and most elegantly flavoured of steaks. (1187 kcal)

7oz FILLET 30.0
The most tender steak regarded by many as the premium cut. (1208 kcal)

add some SURF

Pan-fried in garlic & chive butter.
3X SHELL-ON BLACK TIGER PRAWNS 5.0 (118 kcal)

3X SCALLOPS 8.0 (264 kcal)

add some SAUCE

PINK PEPPERCORN 3.5 *v* (61 kcal)

BLUE CHEESE 3.5 *v* (144 kcal)

GARLIC & CHIVE BUTTER 2.5 *v* (148 kcal)

WILD MUSHROOM & TARRAGON 3.5 *v* (81 kcal)

CHIMICHURI 2.5 *vg* (200 kcal)

11oz T-BONE PORK CHOP 15.0
Sautéed new potatoes, buttered summer vegetables, with cider & wholegrain mustard sauce. (936 kcal)

11oz LAMB BARNESLEY CHOP 19.0
Sautéed new potatoes, buttered summer vegetables, with a mint & redcurrant gravy. (1007 kcal)

sides

CHIPS <i>vg</i> (566 kcal)	3.75
FRIES <i>vg</i> (404 kcal)	3.75
SUMMER GREENS <i>vg</i> Mangetout, sugar snaps, kale, and fine beans lightly coated in warm garlic oil. (74 kcal)	3.75
SAUTÉED NEW POTATOES <i>vg</i> (294 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.

v - vegetarian · *vg* - vegan

Adults need around 2000 kcal a day

SAMUEL JONES

White

Crisp & fresh

PICPOUL DE PINET, DELICAT Languedoc-Roussillon, France
btl **25.75** | 250ml **9.25** | 175ml **6.75**

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'PREELLA Veneto, Italy
btl **23.75** | 250ml **8.55** | 175ml **6.25**

Light and super fresh with plenty of crisp apple, pear and just a lick of lemon.

SAUVIGNON BLANC, LA BORIE Languedoc, France btl **23.5** | 250ml **8.5** | 175ml **6.2**
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 **19.5** | 250ml **7.05** | 175ml **5.15**
Fruity and citrus notes with a zippy finish, making for an easy drinking all-rounder.

CHARDONNAY, GOLDFIELDS South Eastern Australia btl **20.5** | 250ml **7.4** | 175ml **5.4**
A crisp, refreshing Chardonnay with aromas of ripe citrus fruit and a hint of lime on the palate. (v)

Fruity & aromatic

ALBARIÑO, BODEGAS CASTRO MARTIN A20 Rías Baixas, Spain btl **33.5**
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 **29** | 250ml **10.3** | 175ml **7.6**

Iconic Sauvignon from Marlborough. Fairfields never fails to deliver with irresistible notes of gooseberries.

SANCERRE, LE PIERRIER, DOMAINE THOMAS Loire Valley, France btl **43**
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 **31**
Glorious Gavi with textbook aromatics and mineral freshness alongside ripe peaches and white blossom.

Rich & fuller-bodied

MÂCON VILLAGES, 'CREPILLONNE' DOMAINE FICHET Burgundy, France btl **36.5**
Classic tropical fruit flavours reveal a delicate, yet full, smooth and creamy white Burgundy.

RIESLINGFREAK NO.5 Clare Valley, Australia btl **36**
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 **39**
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 **50**
From the cool climate of Carneros in the Napa Valley this smooth, elegant Chardonnay bursts with tropical and citrus characteristics.

Rose

WHISPERING ANGEL ROSÉ, CHÂTEAU D'ESCLANS Provence, France btl **43**
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 **28.5** | 250ml **10.3** | 175ml **7.5**
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 **20.5** | 250ml **7.4** | 175ml **5.4**
California – the state of sun, sea and surf! Delicious strawberry and red berries with its hallmark sweetness.

PINOT GRIGIO BLUSH, LAMBERTI CA'PREELLA Veneto, Italy
btl **23.75** | 250ml **8.55** | 175ml **6.25**
Light with a hint of juicy sweetness. Subtle red fruits complement classic lemon and apple notes.

SPARKLING and Champagne

VEUVE CLICQUOT YELLOW LABEL Champagne, France btl **70**
A fine balance of rich white fruits and raisins with subtle notes of toasty brioche and vanilla. (vg)

JOSEPH PERRIER CUVÉE ROYALE BRUT Champagne, France btl **48**
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)

PEBBLEBED BRUT Devon, England btl **47**
An award-winning wine from Topsham in 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 **27** | 200ml btl **8.5** | 125ml **5.25**
Crisp and refreshing with gentle bubbles, floral hints and a dry, satisfying finish.

PROSECCO ROSÉ, BELLINO Veneto, Italy btl **29** | 125ml **5.65**
A light, invigorating freshness with ripe red berries and a delicate sparkle.

Red

Lighter bodied & juicy

PINOT NOIR, PEPIK BY JOSEF CHROMY Tasmania, Australia btl **36.5**
Tasmania consistently produces some of Australia's finest Pinots. Pepik is fresh and fruit-driven, crammed with cherries, plums and strawberries.

FLEURIE, DOMAINE DES LOGES Beaujolais, France btl **32.5**
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 **23.5** | 250ml **8.5** | 175ml **6.2**
Mellow, soft and overflowing with juicy red fruits and subtle notes of spice.

VIÑA MONTEGOZA TINTO Cariñena, Spain btl **19.5** | 250ml **7.05** | 175ml **5.15**
A deliciously quaffable Tinto from one of the oldest wine-growing regions of Spain.

Soft & rounded

SHIRAZ, MERLOT, CABERNET, STELLENRUST SIMPLICITY Stellenbosch, South Africa btl **30** | 250ml **10.8** | 175ml **7.85**
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 **27.5** | 250ml **9.95** | 175ml **7.25**
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 **20.5** | 250ml **7.4** | 175ml **5.4**
Medium-bodied Shiraz with blackberry fruit shining through and a hint of black pepper.

RIOJA CRIANZA, CASTILLO VIENTO Rioja, Spain btl **25.5** | 250ml **9.2** | 175ml **6.7**
A modern take on an Old World classic, displaying toasted nuances, red berries and a hint of vanilla.

HAUT MEDOC, CHÂTEAU PAYRABON Bordeaux, France btl **46**
Full-bodied, deliciously fruity with a series of subtle smoky tannins and a hint of sweet spice.

Full & rich

MALBEC, VINEYARD BLEND, LA POSTA Mendoza, Argentina
btl **31** | 250ml **11.15** | 175ml **8.1**
Enjoy violet, berry and mocha flavours with a whisper of blueberry and just a hint of chocolate.

BAROLO, RIVA DEL BRIC, PAOLO CONTERNO Piedmont, Italy btl **62**
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 **50**
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 **66**
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)

125ml available on request.
Bottles are 750ml unless otherwise stated.
v - vegetarian · vg - vegan

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