

BREAKFAST BAPS 10-4

Focaccia bread, bacon, sausage, vegan sausage or egg (ve)
 Two fillings 5.75 / Triple 7.50


LUNCH 12-4

Booking highly recommended


ROAST

A choice of either a meat option or vegetable option all served with a Yorkshire pudding and a platter of winter vegetables

OVERNIGHT ROASTED WEST COUNTRY SIRLOIN 16.5

Robust herbs and English mustard served with horseradish cream and meat jus (gf)  Tempranillo/Cabernet

ROASTED SWEET POTATO, LEEK & KALE WELLINGTON 14.5

Topped with cranberry and walnuts served with garden herb jus (ve)  Chenin Blanc

12 HOUR SLOW ROASTED BELLY OF PORK 15.5

Apple puree and parsnip crisp (gf)

Platter of winter vegetables

Braised red cabbage (ve, gf)

Cauliflower cheese gratin (ve)

Rosemary and garlic roast potatoes (ve, gf)

Salted maple roasted carrots (ve, gf)

Steamed spring greens (ve, gf)

SIDES
SKINNY FRIES 3.75

Cornish sea salt

DIRTY FRIES 7

Pulled pork and Offshore lager cheese (gf)

WILD ROCKET SALAD 4.75

Shaved Grana Padano dressed with olive oil and balsamic (ve, gf)

MARINATED OLIVES 4.5


Hummus, sun blushed tomatoes with artisan breads (ve, gf)
 Add cold meats 3.5

FROM THE PIZZA OVEN

gf base surcharge £2

OUR MARGHERITA  Pinot Grigio | Pinot Grigio Blush 10.5

Neapolitan sauce, mozzarella cheese and shaved Grana Padano (v)

THE VEGAN  Vinho Verde 13.5


Neapolitan sauce, vegan mozzarella, seasonal greens, pesto, wild mushrooms, rocket and roquito peppers (ve)

MEAT FEAST  Malbec | St Emilion 14

Neapolitan sauce, smoked Pancetta, milano salami, chorizo, nduja with rocket, roquito peppers and mozzarella

THE CORNISHMAN FOUR CHEESE  Chateau Routas Provence | Merlot 12.5

Neapolitan sauce, davidstow cheddar, Helford blue, Brie and Yarg with red onion jam, pink onions and rocket (v)

HAWAIIAN  Turtle Bay Sauvignon | Tempranillo/Cabernet 12.5

Neapolitan sauce, parma ham, smoked pancetta, pineapple, pink onions and mozzarella

KIDS AT THE BEACH
SMALL ROAST 10

with a Yorkshire pudding and vegetables (ve)

PLAIN/TOMATO PASTA 7

with parmesan (ve)

KIDS CHICKEN GOUJONS 7

with fries

WILDLIFE CHALLENGE

To learn more about our local wildlife and have a go at our wildlife challenge, please visit our website.

We focus on sourcing our ingredients locally.

Please see our website for our list of suppliers. Dishes may sometimes change or sell out as we order little and often to keep them as fresh as possible.

Please let a member of the team know if you have any allergy issues or food preferences. We are always happy to help.



Keep an eye out for our specially selected 'perfect pairings' when ordering your food. Cheers!

ve - vegan or can be made vegan
 v - vegetarian
 gf - gluten free or can be made gluten free

BEER & CIDER

	Half	Pint		Half	Pint
PRAVHA 4%	2.55	4.8	HIDDEN BREWERY CITRUS PALE ALE 4.5%	2.55	4.8
OFFSHORE 4.8%	2.75	4.9			
HIDDEN BREWERY LAGER 3.8%	2.5	4.75	DOOMBAR ALE 500ml 4.3%		4.8
ATLANTIC 4.5%	2.75	4.9	ESTRELLA 330ml 4.6%		4.2
HIDDEN BREWERY NEIPA 5.6%	2.75	5.5	CORONA 330ml 4.5%		4.2
SHARPS COLD RIVER CIDER 4.5%	2.55	4.8	BECKS BLUE 275ml 0.05%		3.5

GIN

	25ml
JUST GIN	4
TARQUINS ask for flavours	4.5
ST IVES GIN	5.5
GORDONS PINK	3.6
BOMBAY SAPPHIRE	4
TANQUERAY	4
HENDRICKS	5

SPIRITS

	25ml
BACARDI	3
MORGANS DARK	3.5
OLD J SPICED	3.5
ABSOLUT VODKA	3.5
JACK DANIELS	3.5
COURVOISIER	4
JAMESONS	3.5

If you can't see your favourite – just ask the team

SOFTS

	Half	Pint
PEPSI/PEPSI MAX/LEMONADE	2	2.5
COKE/DIET COKE GLASS BOTTLES 330ml		3
APPLETISER 330ml		3
MARLISH SPARKLING 330ml		2.5
Brazilian orange, Sicilian lemon, raspberry, elderflower, ginger ale		
J20 275ml		3
Apple & raspberry, orange & passionfruit, apple & mango		
FRUIT JUICE	2.5	4
Apple, orange		
MARLISH STILL/SPARKLING WATER CANS 330ml		1.5
FEVERTREE TONICS 200ml		2.4

HOT DRINKS

	Single	Double		Kids
ESPRESSO	2	2.5	HOT CHOCOLATE	2 3.5
MACCHIATO	2	2.5	DELUXE HOT CHOCOLATE	2.5 4
AMERICANO		2.5	CHAI LATTE	3.5
FLAT WHITE		3	BABYCINO	1
LATTE		3	TEA	2
CAPPUCCINO		3	SPECIALITY TEAS	2.3
MOCHA		3.5	Alternative milks +0.3	

APRÈS

The perfect end to your meal

ESPRESSO MARTINI	9
Vanilla vodka, Khalua, Frangelico, double espresso, vanilla syrup	
OL' SMOKEY OLD FASHIONED	9
Bourbon whiskey, honey, orange, burnt cinnamon, bitters	
LIMONCELLO	4
Homemade & delicious over ice	

If you have a favourite in mind – please ask our waiting staff or bartenders

WINE

WHITE

	175ml	250ml	Bottle
I CASTELLI PINOT GRIGIO DELLE VENEZIE D.O.C Italy	4.75	6.5	19
Green apple and lime flavours, fresh with a lovely light minerality and easy drinking			
JANELAS ANTIGAS VINHO VERDE Portugal	5.2	7.2	21
An exciting and refreshing wine that perfectly combines the aromas of four of the most famous grape varieties of the region resulting in a very fresh and fruity wine, with a balanced acidity. Its great for pairing with salads, fish and seafood dishes or can be served on its own			

CAPE TO CAPE BARREL FERMENTED CHENIN BLANC 2019 South Africa	6	8.5	26
The nose shows lemon, fynbos and a hint of honeysuckle while the palate is medium-bodied with bright acidity and a gently savoury finish			

TURTLE BAY SAUVIGNON BLANC New Zealand	7	9.5	28
A great example of this classic New Zealand Marlborough, with gooseberry and grapefruit flavours and a crisp, refreshing aftertaste			

VIÑAS DEL VERO COLECCIÓN GEWURZTRAMINER Spain			30
A wonderful aromatic white that is perfect with any Asian style dish, a beautifully balanced wine with a lingering aftertaste			

RED

	175ml	250ml	Bottle
ALTOZANO TEMPRANILLO CABERNET SAUVIGNON Spain	4.75	6.5	19
Deep cherry red colour with hints of violet. Aromas of chocolate and liquorice and a smooth finish			

I CASTELLI MERLOT Italy	5.2	7.2	21
Bright ruby red colour, aromas of raspberry and huckleberry, with great fruit content SWA Silver Award			

CAPE TO CAPE OLD BUSH VINE CINSULT 2019 South Africa	6	8.5	26
This wine offers enchanting strawberry, red cherry and vibrant earthy notes on the nose, these flavours carry forward to a silky palate with ripe fruit and subtle cedar oak			

PECADO ESTATE MALBEC Argentina			28
Red cherries, blackcurrants and herb aromas, soft tannins and subtle acidity support the well-rounded flavours of plums, mulberries and cherries			

CHATEAU ROBIN LUSSAC SAINT EMILION France			30
Garnet colour and a multi-layered nose of rich fruit and spice lead in to an elegant palate, showing bramble fruit with undertones of vanilla			

ROSÉ

	175ml	250ml	Bottle
I CASTELLI PINOT GRIGIO BLUSH DELLE VENEZIE D.O.C Italy	4.75	6.5	19
Slightly mineral, soft and persistent with fruity notes and light aromatics SWA Bronze Award			

CHATEAU ROUTAS PROVENCE ROSÉ France			28
A wonderfully dry styled rosé with flavours of melon and strawberry, goes perfectly with sunshine!			

SPARKLING WINE

	20cl	75cl
PROSECCO, FAMIGLIA BOTTER D.O.C EXTRA DRY Italy	8.5	25
Delicious floral and delicate flavours, with a fine mousse		

CHAMPAGNE

BOLLINGER BRUT SPECIAL France		80
This wine shows incredibly smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes		