

NIBBLES

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| Marinated basil and garlic olives with chilli nuts (V) | £3.95 |
| Honey sautéed chorizo with seeded toast | £4.95 |

STARTERS

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| Fresh homemade soup with toasted bread and herb butter | £4.50 |
| Chicken liver parfait with parsley butter, port jelly, red onion marmalade and warm breads | £6.50 |
| Camembert Normand to share with ale chutney and toasted bread (V) | £10.95 |
| Citrus marinated cod on a butter bean and smoked paprika cassoulet with Cornish crab and minted tabbouleh | £9.25 |
| Garlic wild mushrooms sautéed wild mushrooms on warm breads with crème fraiche, pecorino and mushroom ketchup (V) | £7.95 |
| Puy lentil, parsnip and walnut salad served warm with wild rocket, balsamic reduction and extra virgin olive oil (VF) | £6.95 |
| Continental deli board chorizo, Serrano ham, Spanish Coppa; mozzarella, chilli jam, vegetable slaw, balsamic onions, pickled Guindilla chillies, olives and pecorino | £7.50 / £14.50 |

STARTERS / MAIN COURSES

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| Corn tortilla nachos: all with homemade guacamole, tomato salsa, crème fraiche, lime and fresh chillies: Choose from: BBQ pulled pork and cheddar or hand-picked Cornish crab and samphire | £7.50 / £14.50 |
| Corn tortilla vegan nachos: guacamole, tomato compote, salsa, red onion jam and toasted nuts with lemon and wilted samphire (VF) | £5.95 / £11.95 |
| Moules mariniere / arrabiata / in Hogan's cider Cornish mussels steamed in sauvignon blanc, garlic and herbs served either mariniere, arrabiata or in Hogan's cider with toasted bread | £7.50 / £14.50 |

SALAD SELECTION

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| Fresh seasonal leaves with the following toppings | £7.25 / £13.95 |
| Hail Caesar! – free range chicken breast with Caesar dressing, anchovies, pancetta and parmesan | |
| O-live you – marinated basil and garlic olives, feta cheese, red onion, Worcester tomatoes with honey mustard dressing (V) | |
| Mozzarella Firefox- Worcester tomatoes, buffalo mozzarella, basil pine nut pesto with balsamic dressing and homemade hot sauce (on the side!) (V) | |
| Tidal wave – oak smoked salmon, Atlantic prawns, anchovies, hand-picked Cornish crab in crème fraiche and lime, Amalfi lemon Marie Rose dressing | |
| The whole Hog – slow cooked Orchard Farm pulled pork with Granny Smith apple, blue cheese, toasted walnuts and ranch dressing | |
| Salad as a rock – Granny Smith apple, beetroot, rock samphire, toasted walnuts and avocado with raspberry vinaigrette and a sprinkle of Cornish lemon rock salt (VF) | |

STEAKS

28 day dry aged grass fed Herefordshire steak selection with rich jus and marrow butter
with triple cooked skin on chips, balsamic roasted field mushroom, roasted plum tomato,
parmesan rocket salad and crispy onion

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| 8oz flat iron – rich flavourful cut, cooked medium rare | £16.95 |
| 10oz rib eye – well marbled, best served medium rare or more | £21.95 |
| 8oz fillet – best served rare | £27.95 |
| - steak sauce: stilton, peppercorn or hot chilli | £2.95 |

MAIN COURSES

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| Sustainable cod and chips in batter, triple cooked skin on chips, Cornish sea salt, white wine vinegar, lemon, homemade tartare sauce and minted pea puree | £13.95 |
| Old school style lamb shank – slow cooked Welsh lamb with creamy mashed potato, roasted Mudwalls Farm vegetables and a rich red wine jus | £16.95 |
| Cornish seafood curry market fish of the day in a medium sauce with coriander and chilli, poppadom, mango chutney, red lentil daal and fragrant rice | £P.O.A. |
| Mudwalls Farm vegetable chilli with sweet potato fritters, guacamole, crème fraiche, tomato salsa, cheddar, fluffy lemon rice and corn tortilla nachos (V) | £12.50 |
| - Add slow cooked shin of beef | £3.75 |
| Slow cooked Orchard Farm pork belly cooked in Hogan's cider with Bramley apple puree, lentil ragout, dauphinoise potatoes and rosemary jus | £14.95 |

THE TAVERN BURGERS

in a burger bun with mayonnaise, Monterey Jack cheddar, classic burger garnishes, pickled
Guindilla chilli, triple cooked skin on chips and homemade ketchup

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| Homemade steak burger with bacon | £12.95 |
| Free range chicken breast with bacon | £12.95 |

PIZZA SELECTION

Homemade base with Worcester tomatoes, tomato sauce and mozzarella, all served with
parmesan and wild rocket. Add any extra topping to your pizza

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| Classic margherita Worcester dried tomatoes, buffalo mozzarella and basil pesto (V) | £11.75 |
| The Sunday roast beef shin, roast potatoes, parsnip, red onion and horseradish sauce | £13.95 |
| Arrow angler oak smoked salmon, prawn, anchovies, samphire topped with a hen's egg | £13.95 |
| Bacon beaky blinder pulled chicken, bacon, red onion, Cajun spice and BBQ sauce | £13.95 |
| Billy the Kid goats cheese, spinach, red onion jam, field mushroom, Buffalo mozzarella (V) | £11.75 |
| From the Earth homemade base with passata, beetroot, samphire, red onion, dried tomatoes, veg slaw and wild rocket (VF) | £11.75 |

SIDES

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| Triple cooked chips with Cornish sea salt flakes | £2.95 |
| - add mozzarella, stilton or truffle oil and parmesan | £1.00 |
| The Tavern house salad | £2.95 |
| Garlic and rosemary roasted field mushrooms | £2.95 |
| Buttered Mudwalls Farm vegetables | £3.95 |
| Dauphinoise potatoes (V) | £3.95 |