LUNCH MENU

Served until 5pm

WARM BAGUETTES		JACKET POTATOES	
White or brown, with crisps and salad garnish		Served with salad garnish	
Mature Cheddar & Real Ale Chutney v	8.50	Just Butter v, gf	7.50
Ham & Cheddar	9.25	Cheddar v, gf	8.75
Vegan Cheese & Tomato v, vg	9.00	Cheddar & Beans	9.50
Tuna Mayo & Cucumber	9.00	Tuna Mayo v, gf	9.75
Ham, Tomato & Mustard Mayo	9.00	Five Bean Chilli v, vg	10.50
Brie, Bacon & Cranberry	10.75	Pulled BBQ Pork, Cheddar & Spring Onion	10.50
Cornish Blue Cheese, Bacon & Red Onion Marmalade	10.75		
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Kittows Pen 'n' Tinny Jumbo Sausage with Fried Onions	10.75	SMALLER APPETITE	
•	10.75 10.75	Battered Catch of the Day gf Served with chips, mushy or garden peas and homemade tartare sauce	11.50
Fried Onions		Battered Catch of the Day gf Served with chips, mushy or garden peas and	11.00
Tuna & Cheddar Melt TRADITIONAL PLOUGHMAN'S Served with brown or white baguette, pickled on	10.75	Battered Catch of the Day gf Served with chips, mushy or garden peas and homemade tartare sauce Breaded Wholetail Scampi With chips, mushy or garden peas and homemade	11.00
Tuna & Cheddar Melt TRADITIONAL PLOUGHMAN'S Served with brown or white baguette, pickled on ale chutney, coleslaw and salad Chose from Mature Cheddar, Brie, Cornish Blue	10.75	Battered Catch of the Day gf Served with chips, mushy or garden peas and homemade tartare sauce Breaded Wholetail Scampi With chips, mushy or garden peas and homemade tartare sauce	11.00
Tuna & Cheddar Melt TRADITIONAL PLOUGHMAN'S Served with brown or white baguette, pickled on ale chutney, coleslaw and salad	10.75	Battered Catch of the Day gf Served with chips, mushy or garden peas and homemade tartare sauce Breaded Wholetail Scampi With chips, mushy or garden peas and homemade tartare sauce Ham, One Egg & Chips gf Two Kittows Pen 'n' Tinny Sausages	11.00 10.75

ALLERGENS

GF* - Gluten Free | GFO* - Gluten Free Option Available | V - Vegetarian | VG - Vegan | VGO* - Vegan Option Available

All our allergen information is recorded and available upon request. Please let your server know about any allergen or intolerance you may have and we will be able to provide information on our ingredients. 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 kitchen and it is therefore not possible for us to fully guarantee separation of all allergens. If you would like further information on our preparation methods, please ask one of our team members.

