



# TREGUDDICK®

## BRUNCH

SERVED 9.30 – 12.30

### FULL ENGLISH BREAKFAST £15.00

Served with our Boozy Ketchup made with Spiced Rum, Cornish back bacon, sausage, your choice of eggs, grilled tomato, seasoned with our Treguddick rosemary vinegar, field mushroom, homemade beans and sliced sweet potatoes

### VEGETARIAN BREAKFAST (V) £15.00

Served with our Boozy Ketchup, sliced sweet potatoes, grilled halloumi, sliced avocado, grilled tomato, field mushroom, homemade beans, served with your choice of eggs

## STARTERS & LIGHT BITES

SERVED 12.30 – 16.30

### GORDAL OLIVES (VG) (GF) £4.50

Fat one in Spanish – Plump green olive with a fruity flavour

### BLACK NOCELLARA OLIVES (VG) (GF) £4.50

Naturally oxidised Nocellara olive, harvested in December – Reminiscent of an aged rum

### CHEESE & RUM TWIST, WITH ONION CHUTNEY £6.00

Mature cheddar, dijon mustard & St Piran's Rum folded into puff pastry – served with Hog's Bottom Onion Chutney

### BURRATA £12.00

Burrata marinated in Limongino, basil and chilli

## LUNCH

SERVED 12.30 – 15.00

### BRIXHAM COD & CHIPS £16.00

Devon cod fillet in beer batter, with Seax Vodka triple cooked chips and Treguddick tartare made with lilliput capers and anchovies

### LOCAL FISHCAKES £16.00

Local fishcakes served on a bed of salad with Raspberry Shrub chilli jam

### BUTTERNUT SQUASH & CHICKPEA CURRY (VG)\* (GF) £14.00

Mild curry sauce with roasted squash and baked chickpeas served with basmati rice and mango chutney

### KING PRAWNS IN TOMATO FENNEL & SAMBUCA (GF) £15.00

King prawns sautéed in fennel and tomato sauce flambéed with Sambuca. Served with focaccia

### SMASHED AVOCADO (V) (GF) £12.00

Smashed avocado on homemade focaccia topped with fresh chilli. Feta cheese dressed with our best-selling Limongino and oil, topped with a simmer of poached eggs

### ADD STREAKY BACON £4.00

### BRAZILIAN STEAK & EGG (GF) £22.00

6oz sirloin steak served with crispy Cornish sautéed potatoes, chimichurri made from freshly grown herbs, garlic, Treguddick vinegar, chilli pepper and olive oil, topped with a fried egg

### SOUP OF THE DAY, WITH WELSH RAREBIT (V) £9.00

Ask your server for today's soup, served with a mature cheddar & focaccia Welsh rarebit

### FOCACCIA, WITH CRETE GOLD OIL & BALSAMIC VINEGAR (VG) £8.00

Homemade focaccia, koroneiki olive oil from western Crete (a peppery finish) & balsamic of Moderna

### DELI FARM CHARCUTERIE £10.00

Garlic salami, fennel salami & Cornish coppa, served with Spaccatini bread sticks and cornichons

### TREGUDDICK POUTINE £18.00

English Spirit Spiced Rum and black garlic pulled brisket, topped with grilled halloumi and chimichurri sauce on a bed of Treguddick Garlic Vinegar fries

### TREGUDDICK CURRY (GF) £16.00

Chicken makahni, served with basmati rice, popadoms and mango chutney

### TREGUDDICK CHICKEN GYROS £18.00

Tender grilled chicken served in a pitta bread with house pickles, slaw and Treguddick Garlic Vinegar fries

### PEA & MINT TART, WITH CORNISH YARG (V) £14.00

A short crust pastry tart, filled with peas and garden mint topped with melted yarg and served with warm homemade focaccia

### DR J CURED SEA TROUT, ON SCRAMBLED EGGS & FOCACCIA £15.00

Dr J's Gin and grapefruit cured Devon sea trout served on homemade focaccia with scrambled eggs, topped with chopped chives

### CHORIZO & ROASTED RED PEPPER OMELETTE (GF) £12.00

Spanish chorizo with fire-roasted red peppers, made with Newlands Farm eggs

## SHARING BOARDS

SERVED 12.30 – 16.30

Perfect for table nibbles, or for sharing between two for a light lunch

### TREGUDDICK SIP, DIP & GRAZE BOARD (18+) £40.00

A selection of our Treguddick treats and liqueurs presented on a paddle. Mackerel pâté, Dr J's Sea trout, Cornish yarg, smoked brisket, garlic salami, fennel salami, cornish coppa, bread sticks, marinated figs and limongino hummus.

### FISH BOARD £26.00

A selection of the finest seafood Cornwall has to offer served hot and cold with crusty bread and a selection of dips

### VENISON STEAK WITH BLACKCURRANT VODKA LIQUEUR & CAPER DRESSING £22.00

Devon venison loin steak, sliced thinly with a Blackcurrant Vodka Liqueur and caper dressing, made using our red wine vinegar, served with dressed rocket, Treguddick Garlic Vinegar fries and focaccia

### TREGUDDICK BURGER (GF) £15.00

6oz beef burger with cured bacon, Emmental and caramelised red onion chutney. Served with Treguddick Garlic Vinegar fries and coleslaw

### ADD RUM SMOKED BRISKET £4.00

### DR J CURED SEA TROUT £18.00

Dr J cured sea trout with marinated grilled king prawns, dill crème fraîche and cucumber, chilli salad, homemade focaccia croutons with toasted almonds

### BACON & MACADAMIA NUT PANCAKES £14.00

Served with Cornish smoked streaky bacon from Phillip Warrens, maple syrup, Trewithen Dairy yoghurt, infused with our famous Old Salt Rum and finished with toasted almonds

### TOASTED FOCACCIA, WITH PLUM & GINGER JAM £7.00

Toasted focaccia with our own cultured butter and award winning Treguddick Plum & Ginger Jam, made with our very own Plum Gin Liqueur

### CHEESE PLATTER (V) £20.00

A selection of Cornish cheeses, please ask your server for details, served with fresh bread, cracker selection, Hog's Bottom Onion Chutney, marinated figs and a range pickles

### ANTIPASTI SELECTION (VG) £20.00

Homemade bread served with both Limongino Liqueur hummus and Choc Chilli Vodka Liqueur hummus, accompanied by house olives, Crete gold oil and balsamic, fire roasted peppers and sun blushed tomatoes

## DESSERT

SERVED 12.30 – 16.30

### STICKY TOFFEE PUDDING £8.00

Made with English Toffee Vodka

### APPLE CRUMBLE £7.00

Made with Plum Liqueur and served custard

### CHOC CHILLI BROWNIE & ICE CREAM £8.00

Goopy chocolate brownie made with our Choc Chilli Vodka Liqueur served with vanilla ice cream

### AFFOGATO £7.00 ADD A SHOT OF LIQUEUR FOR £4.00

Vanilla ice cream 'drowned' in Voyager Trailblazer Coffee served with a Biscoff biscuit

### CHEESE SELECTION £10.00

Cornish cheese selection served with marinated figs, Hog's Bottom Onion Chutney and cracker selection

### HELDFORD WHITE SEMI-MATURE CORNISH GOUDA

### CORNISH BLUE MISS MUFFET SMOKED PENINSULA CHEDDAR

## SIDES

GARLIC VINEGAR FRIES £5.00

ONION RINGS £5.00

TREGUDDICK SUMMER LEAF SALAD £5.00

CHARRED TENDER STEM BROCCOLI £5.00



# TREGUDDICK®

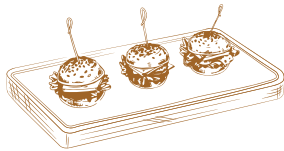


## TREGUDDICK AFTERNOON TEA

SERVED 13.30 – 16.00

INCLUDING A HOT BEVERAGE OF YOUR CHOICE | £27.00 PER PERSON  
WITH A GLASS OF PROSECCO OR COCKTAIL | £32.00 PER PERSON

48 hour prior pre booking only. £10 refundable deposit required at time of booking



### SAVOURIES

- Farm Wilder slider
- Chorizo and Old Salt Rum sausage roll
- Dr J's Gin seatrout finger sandwiches
- Limongino chicken skewer



### SWEET TREATS

- Chocolate Chilli Vodka brownie
- Limongino posset
- Matcha and Seax Vodka sponge
- Homemade rum and raisin scones or plain scones with Plum and Ginger Jam and Cornish clotted cream

## CREAM TEA

ACCOMPANIED WITH A HOT DRINK OF YOUR CHOICE

### FRUIT SCONES £10.00

Two homemade rum and raisin scones served with our award-winning plum and ginger jam and cornish clotted cream

### PLAIN SCONES £10.00

Two homemade plain scones served with our award-winning plum and ginger jam and cornish clotted cream

### CHEESE SCONES £12.00

Two homemade Devon cheddar scones served with a wedge of Cornish nettle yarg, Treguddick's cultured butter and caramelised onion chutney



### HOMEMADE CAKES SERVED 9.30 - 17.00

OFFER BETWEEN 9.30 - 11.00  
ADD A COFFEE OR TEA FOR £2.00

- Banana loaf with English Toffee Vodka served warm £4.00
- Hummingbird cake made with pineapple soaked in Spiced Rum £4.50
- Toasted teacake, Cornish salted butter and Plum and Ginger Jam £4.00
- Flapjack filled with raspberries cooked in our Plum and Ginger Jam and Raspberry Shrub £4.00
- Tart of the week, all cooked using our Spirits and Liqueurs, served with clotted cream £6.00

If you have any allergies or dietary requirements, please let your server know.

TREGUDDICK AFTERNOON TEA



# TREGUDDICK®

## SPIRITS & LIQUEURS

### APÉRITIF

DR J'S G & T	£7.75
SEAX VODKA & CRANBERRY	£7.75
PROSECCO & LIQUEUR	£9.00

### DIGESTIF

SOUS VIDE ARABICA COFFEE LIQUEUR	£3.50
CARAMEL RUM LIQUEUR	£3.50
ENGLISH SAMBUCA	£5.00

## COCKTAILS

PLUM MOJITO	£10.00
OLD SALT FASHIONED	£10.00
ESPRESSO MARTINI	£10.00
DR J FIZZ	£10.00
POLDARK & STORMY	£10.00

## NIBBLES & STARTERS

SERVED 12.30 - 14.30

BLACK NOCELLARA OLIVES (VG)	£4.50
FOCACCIA WITH CRETE GOLD OIL (VG)	£8.00
Homemade focaccia, Koroneiki olive oil from Western Crete (a peppery finish) & balsamic of Moderna	

## SUNDAY ROAST

FARM WILDER TOPSIDE OF BEEF & RUM BRISKET (GF*)	£22.00
ELSTON FARM PORK TENDERLOIN, ROASTED APPLE (GF*)	£18.00
DEVON VENISON HAUNCH (GF*)	£20.00
ELSTON FARM CHICKEN SUPREME WITH PORK STUFFING	£17.00
BUTTERNUT SQUASH TARTLET (VG*)	£17.00

All served with parsnip puree, St Piran's Rum and apple glazed carrots, Blackcurrant Vodka Liqueur braised red cabbage, a homemade Yorkshire pudding, roast potatoes and a rich gravy

## EXTRAS

TARRAGON LIMONGINO CAULIFLOWER CHEESE	£5.00
OLD SALT RUM GLAZED PIGS IN BLANKETS	£5.00
ENGLISH SPICED RUM & GARLIC BEEF BRISKET (GF*)	£5.00
BOWL OF ROAST POTATOES (GF)	£5.00

MACKEREL PÂTÉ SERVED WITH HOMEMADE FOCACCIA & APPLE SALAD (GF*)	£8.00
CHARCUTERIE BOARD (GF*)	£10.00
Garlic salami, fennel salami & Cornish coppa, served with bread sticks and cornichons	

## TREGUDDICK CLASSICS

BRIXHAM COD & CHIPS	£16.00
Devon cod fillet in beer batter, with Seax Vodka triple cooked chips and Treguddick tartare made with lilliput capers and anchovies	
TREGUDDICK BEEF BURGER (GF*)	£15.00
6oz beef burger with cured bacon, Emmental and caramelised red onion chutney. Served with Treguddick Garlic Vinegar fries, coleslaw and Boozy Ketchup	
MUSHROOM & HALLOUMI BURGER (VG*)	£15.00
FILLED CIABATTA SLIPPERS (GF*) All served with side salad	
BEER BATTERED FISH FINGERS & TARTARE SAUCE	£12.00
SMOKED BACON, BRIE WITH PLUM & GINGER JAM	£10.00
FARM WILDER TOP SIDE OF BEEF WITH HORSERADISH & FRESH SEASONAL SALAD	£12.00
PRAWN IN MARIE ROSE SAUCE WITH CUCUMBERS SOAKED IN OUR CUCUMBER SPIRIT	£11.00
CORNISH CHEESE WITH BALSAMIC TOMATOES & CARAMELISED ONION CHUTNEY (V)	£10.00

## BOTTLES/BEERS

LUSCOMBE ELDERFLOWER	£2.75
LUSCOMBE ST CLEMENTS	£2.75
LUSCOMBE SICILIAN LEMON	£2.75
TREGUDDICK BEER 4.5%	£4.00
HUNTS MISTY MAID CIDER 4.2%	£4.50
AZORES 4.2%	£5.50

Full drinks list is available

SOUP OF THE DAY & HOMEMADE FOCACCIA (GF*)(V)	£9.00
RUM GLAZED PORK BELLY BITES	£9.00
DR J SEA TROUT (GF)	£12.00
PRAWN COCKTAIL WITH BOOZY KETCHUP (GF)	£9.00

## DESSERT

STICKY TOFFEE	£8.00
Made with Toffee Vodka served with clotted cream	
APPLE CRUMBLE	£7.00
Made with Plum Liqueur served with custard	
HOT CHOCOLATE BROWNIE (GF*)	£8.00
Goey chocolate brownie made with our Choc Chilli Vodka Liqueur with a hot chocolate sauce served with vanilla ice cream	
AFFOGATO	£7.00
Vanilla ice cream 'drowned' in Voyager Trailblazer Coffee served with a Biscoff biscuit	
CHEESE SELECTION (V)	3 FOR £10.00 5 FOR £14
Cornish cheese selection served with marinated figs Hog's Bottom Onion Chutney and cracker selection	
HELDFORD WHITE SEMI-MATURE CORNISH GOUDA	
CORNISH BLUE MISS MUFFET SMOKED PENINSULA CHEDDAR	