



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

HELFDORD WHITE SEMI-MATURE CORNISH GOUDA

CORNISH BLUE MISS MUFFET SMOKED PENINSULA CHEDDAR

SIDES

GARLIC VINEGAR FRIES £5.00

ONION RINGS £5.00

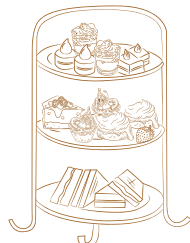
TREGUDDICK SUMMER LEAF SALAD £5.00

CHARRED TENDER STEM BROCCOLI £5.00

*(VG) (GF) OPTIONS AVAILABLE ON REQUEST IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET YOUR SERVER KNOW



TREGUDDICK®



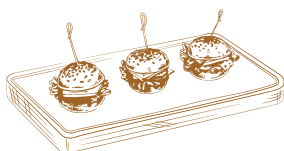
TREGUDDICK AFTERNOON TEA

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
Gooley 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	
HELFORD WHITE	SEMI-MATURE CORNISH GOUDA
CORNISH BLUE	MISS MUFFET SMOKED PENINSULA CHEDDAR