



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	