

SNACKS

MARINATED OLIVES	£3.75
CHILLI & HONEY ROASTED MIXED NUTS	£3.75
OLIVE AND TOMATO PITTA CHIPS	£3.75
NIBBLES SHARING PLATTER (Chilli and honey roasted nuts, marinated olives, pitta Artisan bread)	£13.50 chips,

STARTERS

HANDPICKED CORNISH CRAB with lemon mayo & chives on toasted sour dough bread	£10.50
MULLED WINE POACHED PEAR SALAD with cornish blue cheese, walnuts, rocket & port syrup	£7.00
CURRIED SWEET POTATO SAMOSAS with mint and mango yoghurt.	£7.00
CRISPY CALAMARI with sweet chilli and coriander mayo.	£9.00
CREAM OF TOMATO SOUP with fresh buttered bread & pesto.	£5.75
CRISPY BRIE WEDGES with spiced tomato relish, rocket & aged balsamic	£7.00
BAKED WHOLE CAMEMBERT with apricot chutney, frozen grapes, hand cut chips and croutes. Great for sharing!	£13.50 d baked
FIVE SPICED PORK BELLY BAO BUNS with pickled shallots & plum sauce	£8.50

SIDES PER PORTION

BATTERED ONION RINGS	£3.50
HAND CUT CHIPS / FRENCH FRIES	£3.50
GARLIC BREAD	£4.00
CHEESY GARLIC BREAD	£5.00
DAUPHINOISE POTATOES	£3.50
ROCKET & TOMATO SALAD	£3.50
BBQ PULLED PORK DIRTY FRENCH FRIES with pickled shallots, sweet chilli & coriander mayo	£8.00
CRAB DIRTY FRENCH FRIES with pickled shallots, sweet chilli & coriander mayo	£10.00

WHY NOT HAVE 1/2KG MUSSELS FOR STARTER?

WARNES FREE WIFI AVAILABLE

If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Written allergy information is available on request

DINNER MENU

BURGERS - All served in a Toasted Bun with Hand Cut
Chips & Battered Onion Rings

BBQ PULLED PORK BURGER	£14.50
6oz Cornish steak burger topped with bbq pulled pork	

CLASSIC BACON CHEESE BURGER £13.00 60z Cornish steak burger topped with smoked streaky bacon, cheddar cheese, and tomato relish,

MAIN MEALS

CODMICH BUT BE CERTAIN

80Z CORNISH FILLET STEAK	£25.50
with hand cut chips, onion rings, garlic butter, crus	hed peas,
rocket & tomato salad	
ADD PEPPERCORN SAUCE	£2.50
	<u> </u>

CHILLI AND GARLIC TIGER PRAWN SPAGHETTI with tomatoes and spinach $$\pm 15.50$

ROASTED PEPPER & TOMATO SPAGHETTI £13.00 with sweet chilli, spinach, rocket, mozzarella & aged balsamic vinegar

BRAISED BELLY OF PORK £17.00 with dauphinoise potatoes, savoy cabbage, glazed carrots, apple puree & cider cream sauce.

CHICK PEA & BUTTERNUT SQUASH MASALA £13.00 with coriander scented rice, spiced flat bread and crispy onions.

WARNE'S CHICKEN TIKKA MASALA £14.50 with coriander scented rice, spiced flat bread and crispy onions.

HOT DRESSED CORNISH CRAB £18.00 with garlic butter, rocket, dips & hand cut chips

1/2KG MUSSELS £9.50 1KG MUSSELS £17.50 cooked in white wine & cream. served with fresh buttered bread

BATTERED CORNISH HAKE £14.50 with hand cut chips, crushed peas and tartare sauce

DESSERTS

WARM STICKY TOFFEE PUDDING with vanilla ice cream and toffee sauce.	£7.00
STRAWBERRY & WHITE CHOCOLATE CHEESECAK JAR	E IN A
OAK	0

with strawberry ice cream £7.00
CHOCOLATE BROWNIE SUNDAE £7.00
with honeycomb ice cream, chantilly cream and chocolate
sauce.

MIXED BERRY ETON MESS £7.00 with strawberry ice cream

WARM MILK CHOCOLATE & PRALINE POT £7.00 with honeycomb, shortbread & honeycomb ice cream.

SELECTION OF CALLESTICK FARM ICE CREAMS £5.50



SPARKLING & CHAMPAGNE

- 1. PROSECCO, BORGO SANLEO | ITALY Light, fresh and fruity fizz. 11% vol Bottle £23.50 | 20cl Bottle £5.95
- 2. RABOSO ROSÉ SPUMANTE, BOTTER | ITALY Dazzling pink, sherbet cherry bubbles. 11% vol Bottle £23.50
- 3. CAMEL VALLEY BRUT CAMEL VALLEY, CORNWALL, ENGLAND Award-winning local sparkler with elegant fizz and full, ripe flavour. 12.5% vol Bottle £47.50
- 4. VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE, FRANCE
 Pne for celebrations; luxurious and rich. 12% vol

WHITE WINE

Bottle £60.00

- 5. PINOT GRIGIO, SOPRANO | ITALY Delicate, fruity and floral. 11.5% vol Bottle £16.95 | 125ml £3.50 | 175ml £4.50 | 250ml £5.95
- 6. CHENIN BLANC, GOLDCOAST | SOUTH AFRICA Fresh and bright with lively sherbet, lime and floral aromas. 13% vol Bottle £17.50
- 7. CHARDONNAY, BILLYCAN | SOUTH EAST AUSTRALIA Light and fresh with crisp green apple, pineapple and melon. 13% vol
 Bottle £17.50
- 8. VIOGNIER, LION RIDGE \mid SOUTH AFRICA Floral, peachy and tropical. Great with a bit of spice. 13.5% vol Bottle £18.95
- 9. MUSCADET DE SÈVRE ET MAINE SUR LIE, CHÂTEAU L'OISELINIÈRE DE LA RAMÉE, CHEREAU CARRÉ LOIRE, FRANCE

Very crisp, refreshing and citrussy. 12% vol Bottle £21.50

11. CAMEL VALLEY BACCHUS DRY

- CAMEL VALLEY, CORNWALL, ENGLAND Light, floral and delicate with apple blossom and elderflower. 12% vol Bottle £27.50
- 12. CHABLIS, ALAIN GEOFFROY | BURGUNDY, FRANCE Elegant citrus and mineral notes, complex and well balanced. 13% vol Bottle £29.50

WINE LIST

ROSÉ WINE

13. ZINFANDEL ROSÉ, TERRAZZO | CALIFORNIA, USA Raspberry, strawberry and sweet melon fruit. 9% vol Bottle £19.50 | 125ml £4.00 | 175ml £5.00 | 250ml £6.95

RED WINE

- 14. SHIRAZ, GOLDCOAST | SOUTH AFRICA Smoky, spicy and brambly with clear notes of clove and cinnamon. 13.5% vol Bottle £16.95 | 125ml £3.50 | 175ml £4.50 | 250ml £5.95
- 15. MALBEC, AVANTI, BODEGAS BORBORE | ARGENTINA Dark and glossy with subtle berry and spice flavours. 13.5% vol Bottle £19.95
- 16. SYRAH-GRENACHE, LAURENT MIQUEL | FRANCE A robust, smoky wine with hedgrow fruit flavours. A great food wine. 13% vol Bottle £19.95
- 17. MERLOT, THE DEEP | CALIFORNIA, USA Ripe plum and forest fruit flavours, delicious! 13% vol Bottle £19.50 | 125ml £4.00 | 175ml £5.00 | 250ml £6.95
- 18. PINOT NOIR RESERVA, AVES DEL SUR | CHILE Red berries mixed with smooth, sweet vanilla notes. 14% vol Bottle £21.95
- 19. ERMITA DE SAN FELICES RIOJA SELECCIÓN, BODEGAS SANTALBA | RIOJA, SPAIN A modern, fruit-focussed Rioja with light oak influence adding structure. 13.5% vol Bottle £23.50

DESSERT WINE

20. BOTRYTIS SEMILLON VAT 5, DE BORTOLI N.S.W., AUSTRALIA Luminescent gold in colour, with intense marmalade, candied peel and honey. 11% vol Half Bottle £16.95

FORTIFIED WINE

21. WARRE'S OTIMA 10 YEAR OLD TAWNY PORTUGAL | 20% vol 50ml £4.00

22. TAYLOR'S LATE BOTTLED VINTAGE RESERVE PORTUGAL \mid 20% vol 50ml £3.25

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.