



Dinner Menu

Cocktail of the day

Please ask the Waiting Staff

Snacks

Marinated Olives	£3
Chili & Honey Roasted Mixed Nuts	£3
Root Vegetable Crisps	£3
Nibbles Sharing Platter (Chili and Honey Roasted Nuts, Marinated Olives, Vegetable Crisps. Gluten Free Bread)	£11

Starters

Cream of Tomato Soup with Basil Oil & Gluten Free Bread	£5
Pan Fried Cornish Scallops with Pork Belly, Crushed Peas and Cider Cream	£8.50
Confit Duck Leg with Cucumber & Pomegranate Salad, Plum Sauce	£8
Smoked Mackerel & Spring Onion Pate with Gluten Free Crispbreads	£7
Baked Cornish Camembert for 2 with Hand Cut Chips, Frozen Grapes, Gluten Free Crispbreads and Chutney	£12
Chicken, Parma Ham & Mushroom Terrine with Apricot Chutney and Gluten Free Croutes	£7

Steaks

Aged Cornish Beef served with Hand Cut Chips, Crushed Peas and Oven Dried Tomatoes	
10oz Rib Eye	£18
10oz Sirloin	£19
8oz Fillet	£21.50
Peppercorn Sauce	£2.50

Adam recommends if you like your steak more medium to well done then Rib Eye is the best option, but if you like it rare to medium rare then Sirloin or Fillet is the better choice.

GLUTEN FREE MENU

Our Chips are Cooked in a Fryer that has been used for other Food Products that contain Gluten,
But feel free to substitute for other Potato Dishes.

Sides per Portion

Hand Cut Chips	£3
Dauphinoise Potatoes	£2.50
Mixed Leaf Salad	£2

Mains

Warne's Slider Burgers – (With or Without Gluten Free Bread) Classic Bacon Cheese Burger and BBQ Pulled Pork Burger Served with Hand Cut Chips and Coleslaw	£12
Baked Fillet of Pollock with Hand Cut Chips, Crushed Peas and Tartar Sauce	£12
Pan Fried Fillets of Sea Bass with Olive Crushed New Potatoes, Fennel, Oven Dried Tomatoes and Pesto	£14
Braised Belly and Tenderloin of Pork, Dauphinoise Potatoes, Mixed Vegetables, Apple Puree & Cider Cream Sauce	£14.50
Chick Pea & Butternut Squash Masala with Coriander Scented Rice and Crispy Onions	£11.50
Warne's Chicken Tikka Masala with Coriander Scented Rice and Crispy Onions	£12
Baked Fillet of Pollock with Dauphinoise Creamed Leeks, Butternut Squash and a Roast Chicken Cream Sauce	£13

A lot of our main courses are served on wooden boards, which get warm but not roasting hot, if you would prefer your food served on a Hot Plate please inform the waiting staff when ordering,
Many Thanks Adam

Desserts

Milk Chocolate and Praline Pot with Honeycombe Ice Cream And Gluten Free Shortbread	£6
Vanilla Crème Brulee with Gluten Free Shortbread	£6
Lemon Posset With a Warm Blueberry Compote & Lemon Curd Ice Cream	£6
Mango Sorbet	£4.50
Selection of Callestick Farm Ice Creams	£4.50