

THE QUARRYMAN INN

LUNCH MENU

STARTERS

Home-made broccoli and cheddar soup, garlic cheese toasts v	6
Mushroom souffle v	7
Salt & pepper baby squid, sweet chilli dipping sauce	8
Mixed charcuterie platter	9
Moules mariniere with fresh tiger bread	9

FRESHLY CUT SANDWICHES – All served with vegetable crisps

Fresh Cornish crab <i>(when available)</i>	12
Honey roast ham	7
Coronation chicken	8
Bacon, lettuce and tomato	7
Ploughman's sandwich of ham, cheddar, cider apple chutney, tomato, lettuce	7

MAIN COURSES

Cornish Sirloin steak, vine on cherry tomatoes, field mushroom, chips,	21
Moules mariniere, chips, fresh tiger bread	18
Steak & ale pie, seasonal vegetables, chips, or new potatoes	15
Freshly battered fish of the day, chips, crushed peas, home-made tartare sauce	14
Home roasted ham, brace of eggs, chips, garden peas	13
Wholetail scampi, chips, crushed peas, home-made tartare sauce	14
Home-made quiche Lorraine, salad	12
Home-made quiche with squash, red pepper, rocket, red onion v	12
Asian style salmon salad	14
Asian style tofu salad v	12

SIDE ORDERS

Chips/Cheesy Chips	3.50/4	Seasonal Vegetables	3.50	Side Salad	3.50
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DESSERTS

Vanilla panna cotta, fresh summer berries, mint leaves	6
Chocolate brownie, fresh berries, clotted cream	6
Caramel cheesecake, clotted cream, honeycomb	6
Selection of Westcountry ice creams	
3 scoops 5 2 scoops 3.50	
Cornish cheese selection, cider apple chutney, crackers	9

Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements.

Fish dishes may contain shell or bone and wild game may contain shot.

THE QUARRYMAN INN

EVENING MENU

STARTERS

Home-made broccoli and cheddar soup, garlic cheese toasts v	6
Mushroom souffle v	7
Salt & pepper baby squid, sweet chilli dipping sauce	8
Mixed charcuterie platter	9
Moules mariniere with fresh tiger bread	9

MAIN COURSES

Cornish Sirloin steak, vine on cherry tomatoes, field mushroom, chips,	21
Moules mariniere, chips, fresh tiger bread	18
Steak & ale pie, seasonal vegetables, chips or new potatoes	15
Chicken scallopine, mixed herbs, salad	15
Freshly battered fish of the day, chips, crushed peas, home-made tartare sauce	14
Wholetail scampi, chips, crushed peas, home-made tartare sauce	14
Asian monkfish curry with prawns, mussels & jasmine rice	18
Asian vegetable curry with red peppers, squash, sugar snap peas & jasmine rice v	12

SIDE ORDERS

Chips/Cheesy Chips	3.5/4
Seasonal Vegetables	3.5
Side Salad	3.5

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DESSERTS

Vanilla panna cotta, fresh summer berries, mint leaves	6
Chocolate brownie, fresh berries, clotted cream	6
Caramel cheesecake, clotted cream, honeycomb	6
Selection of Westcountry ice creams	
3 scoops 5 2 scoops 3.50	
Cornish cheese selection, cider apple chutney, crackers	9