

# The Quarryman Inn, Summer 2024

## To Start

Home-made soup of the day <b>V</b>	7
Lightly dusted calamari with sweet chilli dipping sauce	8
Goats cheese salad topped with pomegranate with red onion chutney <b>V</b>	8
Deep fried breaded whitebait with home-made tartare sauce	8
Chicken liver & brandy pate with seasoned crostini & red onion chutney	8

## Main Courses

Home-made chicken, bacon & leek pie with seasonal vegetables, chef's gravy, and either chips or new potatoes	16
8oz Cornish sirloin or rib-eye steak, vine on cherry tomatoes, field mushroom, garlic butter & chips	23/25
Our butchers 8oz beef burger in a toasted bun with coleslaw, onion rings & chips <i>For a little extra add Monterey Jack cheese, bacon or both</i>	16
Beer battered fish of the day, chips, garden peas, home-made tartare sauce	16
Home cooked ham, eggs and chips	14
Wholetail scampi, chips, garden peas, home-made tartare sauce	16
Cornish brie & red onion tart with chips or new potatoes, seasonal vegetables <b>V</b>	14
Homemade mixed vegetable lasagne with salad & garlic bread <b>V</b>	14

## Daily Specials Board to the left of the middle bar

### Side Orders

Chips/Cheesy Chips	3.5/4	Side salad	3.5	Blue cheese sauce	4
Onion rings	4	Peppercorn sauce	4	Garlic bread	3

## Puddings and Ice Creams

Salted caramel Belgian waffle	7
Homemade warm chocolate brownie	7
Raspberry pannacotta, berry compote, raspberry sorbet & homemade shortbread	7
Cream filled Profiteroles	7
Selection of ice creams & sorbets 3 scoops 6 / 2 scoops	4
Cornish cheese selection, cider apple chutney, crackers	9

Our menu does not include all the ingredients used in our dishes.  
If you have an allergy or intolerance, please inform our waiting staff prior to ordering.