

# The Quarryman Inn December 2024



## To Start

Home-made soup of the day <b>V</b>	7
River Camel estuary (Porthilly) moules mariniere with crusty bread	10
Camembert sharing platter for 2 served with crostinis & crusty bread, fig chutney	14
Whitebait with home-made tartare sauce	8
Prawn Marie Rose cocktail	8
Chicken, apricot & pancetta terrine, salt & pepper crostinis, fig chutney	8
Pan fried garlic mushrooms served on toasted bloomer <b>V</b>	7

## Main Courses

Traditional roast turkey with garlic & rosemary roasted potatoes, pigs in blankets, Yorkshire pudding, Stuffing, seasonal vegetables & chefs' homemade gravy	18
Homemade pie of the day with either chips or new potatoes, seasonal vegetables	17
River Camel estuary (Porthilly) moules mariniere with crusty bread & chips	19
Our butchers' sausages with mashed potatoes, seasonal vegetables & mulled wine gravy	15
Oven baked fillet of salmon with hollandaise sauce, new potatoes & seasonal vegetables	24
Our butchers' 100% beef burger in a toasted bun with coleslaw, onion rings & chips	16
<i>For a little extra add Monterey Jack cheese, bacon or both</i>	
Beer battered Cornish hake fillet, chips, garden peas, home-made tartare sauce	17
Wholetail scampi, chips, garden peas, home-made tartare sauce	17
Vegan nut roast with garlic & rosemary roasted potatoes, seasonal vegetables & chefs homemade gravy <b>V</b>	15
Homemade mixed vegetable lasagne with garlic bread & salad <b>V</b>	15

## Our Prime Cornish Steaks

16oz T Bone 32

8oz Sirloin 26

8oz Rib Eye 26

All served with vine on cherry tomatoes, mushrooms, chips & garlic butter

Add peppercorn sauce or blue cheese sauce for 3.5

### Side Orders

Chips/Cheesy Chips 3.5/4

Onion rings 3.5

Pigs in blankets 4

Garlic bread 3

Side Salad 3.5

Seasonal vegetables 4

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.