The **Q**uarryman Inn February 2025

**To Start**

Home-made soup of the day (See board to left of bar) **V**  7

Calamari with sweet chilli dipping sauce 8 Prawn & crayfish tail Marie Rose cocktail 8

Chicken, apricot & pancetta terrine, crostinis & fig chutney 8

**Main Course****s**

Homemade pies of the day (See board to left of bar) with either chips or new potatoes

 & seasonal vegetables 18

Camel estuary (Porthilly) moules mariniere with crusty bread & chips 19

Beer battered fillet of hake, chips, garden peas, homemade tartare sauce 17

Our butchers’ 100% beef burger in a toasted brioche bun with coleslaw & chips 15

 *For a little extra add Monterey Jack cheese, bacon or onion rings*

Home cooked ham, 2 eggs & chips 14

Wholetail scampi, chips, garden peas, homemade tartare sauce 17

Vegetarian dish of the day (See board to left of bar) **V** 15

**Our Prime Cornish Steaks**

8oz Sirloin 26

8oz Rib Eye 26

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

 *Add homemade peppercorn sauce or blue cheese sauce for 4 each*

**Side Orders**

Chips/Cheesy Chips 3.5/4 Side Salad 3

Onion rings 3.5 Garlic bread 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.