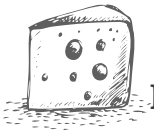
Lunch
12-3

Sourdough Pizza

Evening
5-8

Tomato, mozzarella & homemade basil pesto pizza V
£14



Pulled duck leg, Cornish blue cheese, fresh rocket
£17

Oyster mushrooms, ricotta base, parmesan, tarragon butter V
£16

Sliced chorizo, mozarella & cheddar, chilli honey, spring onion
£16

Sobressada sausage, charred broccoli, preserved lemon & fennel
£16.50

Cashew cheese, roasted aubergine, basil, cherry tomatoes VG
£15.50



Big Plates

Chicken & Butter Beans
tarragon & butterbean stew, baked chicken thighs, root veg, bacon crumb
£18

Celeriac Fondant
celeriac fondant, hazelnut brown butter, caramelised onions, crispy potatoes & tenderstem
£16 V

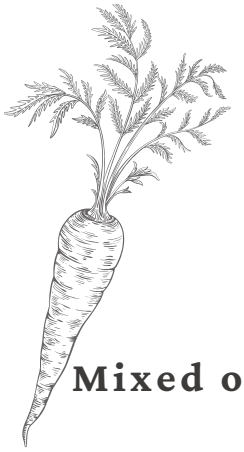
Roasted Beef Focaccia
thinly sliced beef rump, rocket, garlic mayo, caramelised onion, parmesan
£18



Spiced Butternut & Carrot Soup
homemade soup, warm focaccia, buttered hazelnuts
£10

Dirty Fries
pulled pork, hot sauce, garlic mayo, BBQ sauce, cheese
£12





Sides

Garlic & Gouda bread, shallot & chive V

£10

Mixed olives, smoked garden herbs, white balsamic V/GF

£6

Farmhouse Scotch egg, chilli jam, spring onion

£10.50

Wood oven tenderstem, preserved lemon, soy dressing V

£7

Cheesy dirty fries, garlic mayo, spring onion, hot sauce V/GF

£7.75

Sea salt chips VG/GF

£5

Rosemary & thyme chips VG/GF

£5.40

Mixed leaves, honey & mustard dressing, toasted seeds VG/GF

£5.40

Farmhouse slaw, garlic mayo, lemon V/GF

£5.40



Kids

Meal deal - Main dish, Ribena & an ice cream £12

Choose from:

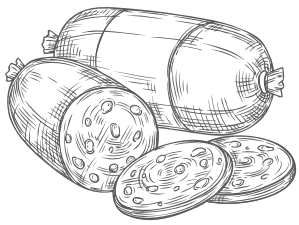
kids cheese pizza V

chorizo pizza

fish goujons & chips

sausage & chips GF

Or £9 individually, salad also available



Weekend & Evening Specials



Cheese & Onion Crackers

served with apple & date chutney

£3

Cheese Burger

lettuce, pickles, beef patty, cheese, burger sauce

£13.50

Black & Blue Burger

lettuce, pickles, beef patty, blue cheese, sweet onions, bacon, black garlic ketchup

£14.50

Chilli Bacon Burger

lettuce, pickles, beef patty, cheese, chilli jam, hot sauce, bacon, burger sauce, sweet onions



£14.50

Halloumi Burger

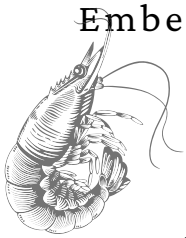
barbecued halloumi, garlic mushroom, baba ganoush, salsa verde, burger sauce, pickle

£13.50 V

Wood Fired Burgers served on their own in a beef fat toasted potato bun, sides ordered seperately

Catch of the Day Linguine

Ember-cooked fish, king prawns, linguine, creamy bisque sauce, green beans & samphire



£26

Sirloin Steak

Mashed potato, caramelised mushroom & onion gravy, glazed carrots

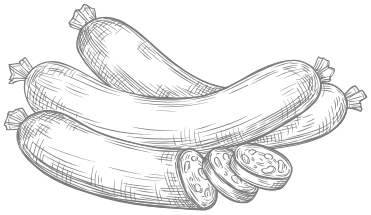
£28



Ginger Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

£10



Morning Menu

Served 9:30am to 11:00am

Full Cornish

Cornish pork sausage, fried egg, hog's pudding, bacon, mushroom, cherry tomatoes, hash brown, beans, white or multigrain toast.

£14.50

The Big Rosko

TWO Cornish pork sausages, TWO fried eggs, THREE hog's pudding, THREE bacon, mushroom, cherry tomatoes, THREE hash browns, beans, white or multigrain toast.

£18.50

Veggie Breakfast

veggie sausage, veggie black pudding, mushroom, spinach, cherry tomatoes, fried egg, hash brown, beans, white or multigrain toast.

V £14.50

Vegan option available

Shakshuka

eggs baked in a spiced tomato and pepper sauce, served with toast & fresh herbs

V £10

Small Breakfast

bacon, sausage, fried egg, hash brown, beans and toast

£11

Sausage, egg, spinach & chilli jam bagel £9.50

Bacon, egg, cherry tomato & spinach bagel £9.50

Sausage bap £6.50

Bacon bap £6.50

Toast with jam or marmalade £3.50

During busy periods, we may be unable to make changes to breakfasts.

CED'S BAGELS

Sunday Roast

Served 12-3 Booking advised

Farmhouse Roast — £21

Our own roast pork & beef, with puffed pork crackling and gravy

Homemade Nut Roast — £21

Our own nut roast with celeriac gravy

All roasts served with

Roast potatoes, cauliflower & celeriac cheese, kale, glazed carrots, braised red cabbage, apple sauce & Yorkshire pudding

Children's Roast — £12



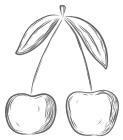
Sundaes & Sweets

Umami Hazelnut

Miso ice cream, chocolate ice cream, butter toasted hazelnuts, whipped cream, chopped brownie, seasalt caramel

Lemon Delight

lemon sorbet, vanilla ice cream, lemon curd, whipped cream, shortbread crumb, fresh strawberries



Black Forest Sundae

Chocolate ice cream, clotted cream ice cream, cherry compote, brownie pieces, whipped cream, chocolate sauce & chocolate shavings

Coconut & Raspberry Crunch

Coconut & raspberry vegan ice cream, raspberry & yuzu sorbet, berry coulis, vegan whipped cream, crushed vegan shortbread & toasted coconut

Chocolate Cookie Crunch

cookies & cream ice cream, chocolate ice cream, marshmallows, whipped cream, chocolate sauce, chocolate soil



Large £13 **Small £10**

Affogato £6 - add Cointreau or Amaretto +£2.50

Warm Apple & Treacle cake - with vanilla ice cream **£7.50**

Warm Choc Brownie - with vanilla ice cream GF **£7.50**

Warm Lemon Curd Sponge - with mascapone ice cream **£7.50**

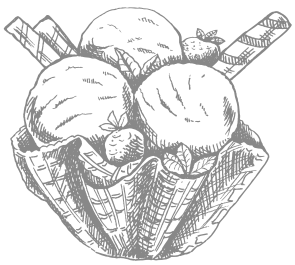
Cornish Cream Tea £7

Saffron bun £3.40

Cheese Scone £4

Plain or Fruit scone £4

Toasted teacake & butter £3.40



Coffee & Coolers

Hot Tea & Cornish Coffee

Latte	£4.00
Flat White	£3.70
Cappuccino	£4.00
Espresso	£2.20
Double Espresso	£3.10
Americano	£3.70
Iced Coffee	£4.00
Mocha	£4.40
Chai Latte	£4.00
Dirty Chai Latte	£4.50
+Oat milk or syrup	£0.50

Mug of Tea	£2.20
Pot of Tea for one	£2.50
Pot of Tea for two	£4.80
Assorted Teas	£2.60

Hot Chocolates	£5.00
with cream & marshmallows	
add a choice of:	£0.50

- Chocolate
- Orange
- Mint
- Vanilla
- Caramel
- Hazelnut
- Plain Chocolate £3.90



Milkshakes	£5.95

Mix any two flavours from our ice cream cabinet for a delicious shake!

Cold Drinks

Heron Valley	£4.00

- Pink Lemonade
- Cloudy Lemonade
- Elderflower Fizz
- Fiery Ginger Beer
- Apple Juice
- Orange Juice



Pineapple Juice	£3.30
Cornish still	£2.60
Cornish sparkling	£2.60
Coke	£3.00
Diet Coke	£2.80
Ribena carton	£1.50
Blackcurrant squash	£1.20
Orange squash	£1.20

Jack's Cornish Kombucha	£5.25

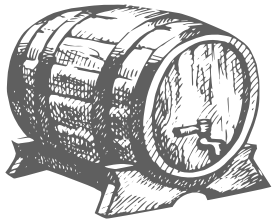
- Ginger 330ml bottle
- Raspberry 330ml bottle
- Original 330ml bottle

Sober Wine

Vita Libera (0%)		
Pinot Grigio	glass	£6.50
Italy	bottle	£22
Vita Libera (0%)		
Primitivo	glass	£6.50
Italy	bottle	£22



From the Bar



Draught

Offshore Pilsner

Pint **£6.60**

½ pint **£3.40**



Doom Bar Amber Ale

Pint **£6.40**

½ pint **£3.30**

Cold River Cider

Pint **£6.40**

½ pint **£3.30**



Camden Stout

Pint **£6.70**

½ pint **£3.40**

Alpacalypse IPA

Pint **£6.80**

½ pint **£3.45**

Jubel Peach Lager **£5.60**

Jubel Blood Orange **£5.60**

Rattler

Original **£6.60**

Pear Cider **£6.60**

Berry Cider **£6.60**

Mango Cider **£6.60**

0.0% **£6**



Lucky Saint Lager 0.5% **£5.50**

Lucky Saint IPA 0.5% **£5.50**

Guinness 0.0% **£6**

Lizard Bitter **£6**

An Gof **£6**

Frenchman's Creek **£6**

Crabbies Ginger Beer **£6**

St Ives Porth Pilsner **£6.70**

St Ives Hella GF **£6.70**

Goodh Tipitiwichet **£6.60**

Goodh Restoration **£6.60**

Goodh Little Fish **£6.60**

NEW ROSKILLY'S SPIRIT RANGE

-Drunk'n Cow spiced rum

-Amber the Tamworth golden rum

-Naked Lady pink berry gin

-Gwenton Gwynn dry gin

-Cornish Tan Dowr Vodka

-Arette Tequila

-Hell's Stone Whisky



Single **£3.80**

Double **£7.50**

Single & Mixer **£5.80**

Double & Mixer **£9.50**

From the Cellar

White

Sundown Chenin Viognier

glass £7
peaches - fruity bottle £29

Coquille de Mer Vermentino

glass £7.50
fruity - zesty - fresh bottle £32

The Notes Gewurztraminer

glass £8
floral - apricot - spice bottle £34

Knightor Carpe Diem

glass £9.20
floral - Cornish bottle £42

Maison Fontan Maubet

glass £8
citrus - kiwi - sea salt bottle £34

Weinwurms Gruner Veltliner

bottle £39
zesty - elegant - peppery

Knightor Bacchus

bottle £46
Cornish - complex - citrus

Fizz

Di Maria Prosecco

200ml
ripe - citrus bottle £10
add spritz £1.50
-Limoncello -Elderflower
-Blackberry

Red

Vistamar Brisa Carmenere

glass £7
velvety - spicy - juicy bottle £29

Ribeira Velha Douro Tinto

glass £7.50
dark fruit - structured bottle £32

Coquille Carignan

glass £7.50
cool - red berries bottle £32

Big Beltie Cabernet Sauvignon

glass £8
full - intense bottle £34

Côtes du Rhône Villages

bottle £39
classic - bold - brambles

Toscana Appassite

bottle £42
rich - concentrated - cherry jam

Rosé

Trashumante Garnacha Rosado

glass £7.10
elegant - strawberry bottle £30

Coeur Cotes De Provence

bottle £41
dry - zingy - bright

The Tregellast Bar



Cocktails

Smoked Cornishman

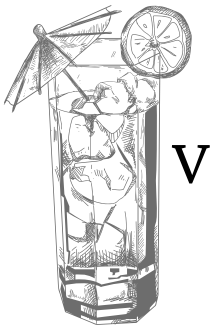
Whisky, smoked stout, coffee, tonka

Whisky Sour

Whisky, lemon, meadowsweet, egg white

Farmyard Fizz

Dry Gin, ginger beer, limoncello, prosecco



Appletini Crumble

Vodka, schnapps, crumble, vanilla

Verbena Mojito

Amber Rum, lemon verbena, lime, mint

Frosted Margarita

Tequila, cranberry, lime, blackcurrant

Pumpkin Spice Daiquiri

Spiced Rum, pumpkin, pineapple

All £10

