

## Light Bites & Starters

Marinated Olives (gf)	4
Travs bread board hummus, olive oil & balsamic (vg)	6
Soup of the day crusty bread & butter (gfo)	6.5
Baked Cornish Camembert caramelised onions & crostini	9.5
Celtic duck & chicken terrine caramelised onions & crostini	8.5
Shell on Chilli & garlic king prawns rocket & aioli (gf)	7.5
Cornish cider Mussels cider & sage sauce & crusty bread (gfo)	8.5
Watercress, tomato & feta salad toasted walnuts (v)	7

## Sides

Chunky chips (vg) (gf)	4.5
Skinny fries (vg) (gf)	4.5
Roasted new potatoes (vg) (gf)	4.5
Homemade battered onion rings (vg)	4
Seasonal greens (vg) (gf)	4
Focaccia garlic bread (vgo) (gfo)	4.5
Dressed Salad (vgo) (gf)	4

## Wee ones

All dishes served with fries or new potatoes & a choice of garden peas, beans or salad except pasta.

Fish Goujons (gfo)	7
Scampi	7
Breaded chicken strips (gfo)	7
Sausages (gf)	7
Tomato Pasta with cheese & peas or salad	7
Chocolate brownie sundae	4.5
Sticky toffee pudding sundae	4.5
Profiteroles chocolate sauce	4.5
Crumble	4.5

## Seafood

Beer battered haddock (gfo) (df)	14.5
chunky chips, garden or mushy peas, tartare, lemon	
Wholetail breaded scampi (df)	12.5
chunky chips, garden or mushy peas, tartare, lemon	
Travs Seafood linguine	16.5
white fish, mussels, prawns, tomato, garlic, lemon, red wine & parsley	
Seafood dish of the day (POA)	
grilled with roasted new potatoes, seasonal greens & white wine sauce (gf)	

## Veggie & Vegan

Autumn Buddha bowl (v) (vg) (n) (gf)	13.5
puy lentils, roasted new potatoes, celariac, courgette, Jerusalem artichoke, rocket & toasted walnuts with Becky's pesto - add feta cheese or breaded halloumi	4
Wild mushroom linguine (v) (vgo)	14.5
garlic cream, rocket, gran padana	

## Meat

8oz Sirloin steak (gf)	24.5
chunky chips, grilled vine tomatoes, garlic mushrooms, rocket & parmesan	
add blue cheese or peppercorn	3
Steak & Guinness Pie	16
slow cooked beef, new potatoes or chunky chips, seasonal greens, gravy	16
Pan fried duck breast (gf)	19.5
Jerusalem artichoke puree, roasted new potatoes, seasonal greens & red wine ju	
Pork tenderloin (gf)	18.5
apple, celariac, roasted new potatoes, seasonal greens, cider & sage sauce	
8oz burger	14
rocket, feta cheese, caramelised onions, fries, onion ring, salad	

## Desserts

Travs baked cheesecake Seasonal fruit compote	7.5
Sticky toffee pudding toffee sauce & vanilla ice cream	7
Seasonal fruit crumble Creme Anglais (vgo)	7.5
Profiteroles Cointreau cream & chocolate sauce	7.5
Chocolate fudge cake (gfo) (dfo) vanilla ice cream or sorbet	6.5
Selection of ice creams & sorbet (dfo) (gfo)	
please speak to your server for todays flavours 2 scoops 4.5 3 scoops 6	

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### Draught Beer & Ciders

Carlsberg Pilsner (3.8%)	4.35
San Miguel (5.4%)	4.90
Korev Cornish lager (4.8%)	4.90
Guinness (4.1%)	4.90
Rattler Original (gf) (vg) (6%)	4.70
Rattler Strawberry & Lime (gf) (vg) (4%)	4.90
Thatchers Gold (gf) (vg) (4.8%)	4.70

### Draught Ales

Tribute Pale Ale (4.2%)	3.95
Proper Job (4.5%)	4.20
Hicks (5%)	4.35

### Bottled Beers & Ciders

Sol (4.4%)	4.25
Peroni (4.7%)	4.20
Newcastle Brown Ale (4.7%)	5.10
Rattler Original Cyder (6%)	4.80
Rattler Pineapple Cyder (4%)	5.50
Rattler Berries Cyder (4%)	5.20
Kopperberg Passionfruit (4%)	4.95
Crabbies ginger beer (4%)	4.95

### Alcohol Free & Soft Drinks

Heineken 0 (0.0%)	3.15
Thatchers 0 (0.0%) (vg) (gf)	4.35
Coke can	1.80
Coke Zero can	1.60
Fanta can	1.80
Appletise	3.00
J20 (orange & passionfruit, apple & mango, apple & raspberry)	3.20
Frobishers fruit juice (orange or pineapple)	3.15
Cornish Orchard apple juice	3.35
Belvoir elderflower presse	2.95
Belvoir raspberry lemonade	3.15
Fruitshoots (orange or apple)	2.70
Coastal Spring water (still or sparkling)	2.05

### White Wines & Rose by the glass

	Sm	M	Lg	Bt
Tanti Petali Pinot Grigio (Italy) (2020)	3.10	4.65	6.20	18.50
Urmeneta Sauvignon Blanc (Chile) (2020)	3.15	4.70	6.25	18.75
Urmeneta Chardonnay (Chile) (2020)	3.00	4.50	6.00	18.00
Duke of Marlborough Sauvignon Blanc (New Zealand) (2020)	4.10	6.15	8.20	24.50
Prosecco Brut (Italy) (200ml)				8.05
Camel Valley Brut (Cornwall, England)				50.95
Pinot Grigio Rosato (Italy) (2019)	2.95	4.50	5.95	17.75
Island Fox Zinfandel Blush (Italy) (2019)	3.05	4.60	6.10	18.25

### Red Wines by the glass

Alta Baliza Merlot (Chile) (2019)	2.95	4.50	5.95	17.75
Avanti Shiraz Malbec (Argentina) (2019)	3.05	4.60	6.10	18.25
Frunza Pinot Noir (Romania) (vg)	3.20	4.70	6.25	18.75
Azabache Reserva 2015 Rioja (Spain)	4.10	6.20	8.20	24.50

### Gins

Tarquins Cornish gin (42%)	4.10
Tarquins Cornish blood orange gin (38%)	4.20
Tarquins Cornish strawberry & lime gin (38%)	4.20
Tarquins Cornish Pastis (42%)	3.95

Bombay Sapphire (40%)	3.10
Gordans (37.5%)	2.95
Gordans Pink (37.5%)	3.95

### Rums

Captain Morgan dark (40%)	3
Captain Morgan spiced (35%)	3.10
Sailor Jerry's (40%)	3.20
Dead Mans Fingers spiced (37.5%)	3.35
Dead Mans Fingers coffee (37.5%)	3.35
Bacardi white rum (37.5%)	
Fevertree mixers	2.10
Coke, Lemonade, Coke Zero (small/large dash)	0.50/0.75

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