

Sunday menu

Breakfast

Served 9.30am - 11.30am

Full breakfast 16
Sausage, bacon, tomato, mushroom,
hash brown, hog’s pudding, beans, egg
& toasted sourdough (gf*)

Vegan breakfast 15.5
Vegan sausages, chickpea fritters, hash
brown, tomato, mushroom, spinach,
beans & toasted sourdough (vgn, gf*)

Add an egg 2
Add extra items 2

Breakfast rustic roll 8
Brown rustic roll; choose from bacon,
sausage, egg or vegan sausage (v*, gf*)

Add egg 2
Add extra items 2

Avocado on toast 10.5
Smashed avocado, with a hint of lime
& chilli, served on toasted sourdough (vgn)

Add poached egg 2

Toast
White sourdough or wholewheat bloomer (v, gf*)

With butter 4
With jam or marmalade 6
With baked beans 6
With 2 eggs, fried, poached or scrambled 8

Homemade granola 7
Served with yoghurt & seasonal berries,
topped with a selection of seeds (v)

Please have your
table number ready to
order at the counter

Lunch

Served 12pm - 3pm

Today’s roast

A choice of beef, pork or nut roast, served
with roast potatoes, seasonal vegetables,
cauliflower cheese, homemade Yorkshire
pudding and gravy

Large plate 19.5
Small plate 16

Please see our specials boards or ask a
member of the team for roast availability

Salads & small plates

Red lentil dahl 11
Lightly spiced red lentil & roast aubergine
dahl served with homemade crispy onions
(vg, gf, df)

Whitebait 11.5
Fried & breaded whitebait served with
lemon mayonnaise & dressed leaves (df)

Mushroom pâté 10
Homemade mushroom pâté served with
crostini & dressed leaves (v, df, gf*)

Messy chips 11
Skin-on chips, bacon lardons, spring
onions, cheddar & bbq sauce (gf)

Hot sandwiches
Served in a rustic roll or a gluten free roll,
with dressed leaves

Brie & bacon 11
Grilled bacon, brie & cranberry sauce (gf*)

Falafel 12
Falafels with smashed avocado, lime & chilli
with lettuce (vgn, df, gf*)

Main plates

Fish & chips 18.5
Local beer-battered haddock fillet, skin-on
chips, garden peas & tartare sauce (gf*, df)

Lamb’s liver 15
Pan fried lambs liver & bacon served with
cream mash & gravy (gf)

Soup

Please see the specials board for our soup of the day. Served with Da Bara wholewheat bloomer & Cornish butter (gf*, vgn*, df*)

Sides

Skin-on chips (vgn, gf)	5.5
Cheesy skin-on chips Skin-on chips topped with cheddar cheese (v, vgn*, gf)	6.5
Side salad Mixed leaves, cucumber, grated carrot & house dressing (v, gf)	5.5
Homemade coleslaw (v, gf)	4
Homemade garlic bread (v) Add cheese	4.5 1

Tiny Trebah

Child's roast A choice of beef, pork or nut roast, served with roast potatoes, seasonal vegetables, cauliflower cheese, homemade Yorkshire pudding and gravy	10
Local pork sausages & skin-on chips (df, vgn*) Add peas or beans	8.5 1.5
Mac & cheese Macaroni in a homemade creamy cheese sauce served with garlic ciabatta	8
Fish & chips (df*, gf*) Add peas	8.5 1.5
Chicken chunks & skin-on chips (gf, df) Add peas or beans	8.5 1.5
Beans on toast (gf*, vgn) Add cheese (v)	6.5 1
Kids lunch bag Please see selection at the counter. Box includes sandwich, Pom Bear crisps, carton of juice, fruit & flapjack.	8

Cornish cream tea Two homemade scones, Rodda's Cornish clotted cream & Halzephron strawberry jam, served with a pot of tea (gf*)	8.25
Upgrade to coffee	.75

Homemade treats Please see the counter for today's selection of fresh cakes, slices & biscuits	
Ice cream tubs Please see the freezer in the foyer	3.3
Roskilly's farmhouse Vibes dairy free (vgn)	

Please have your table number ready to order at the counter

Dietary information
Our kitchen uses a variety of ingredients which can cause allergic reactions. Whilst every effort is made to avoid cross contamination it cannot be guaranteed.

Dietary symbols
(v) vegetarian / (vgn) vegan / (gf) gluten free / (df) dairy free / (*) available on request

Please make us aware of any allergies or food intolerances before placing your order.