



Grazers

£3.75 each or choose 4 for £12

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| Classic Welsh rarebit (v) | Haggis scotch egg & chutney |
| whitebait w/ lemon mayo | Beer battered fish goujons w/ tartar sauce |
| Soft cheese stuffed peppers (v)(gf) | Smoked sundried tomatoes (vg)(gf) |
| Marinated olives (vg)(gf) | Hot wings w/black sesame & blue cheese |
| breaded squid w/ sweet chilli dip | Sticky hoisin lamb ribs |

Starters

Wild mushrooms on toast, fried duck egg, watercress, mustard vingerette £8 (v)(gfia)

Ardennes pate, chutney, toasted brioche £7 (cn)

Cornish crab & crayfish cocktail, avocado, Marie Rose, gem £9.50(gfia)

Today's seasonal market soup, homemade bread £6 (gfia)

Steamed Fowey river mussels, white wine, cream, garlic, homemade bread £7/£14 (gfia)

Whole baked camembert, served with red onion marmalade & toasted bread £12 (gfia)

Mains

The Weighbridge burger, chorizo jam, garlic mayo, smoked cheese, bacon, fries, coleslaw £13.50 (gfia)

Slow cooked duck leg, Massaman curry, chapatti, wild rice, mango chutney £16 (cn)

Braised lamb shank, champ mash, buttered greens, rosemary gravy £15 (gf)

Slow roast belly of English pork, white asparagus, red onion, tenderstem broccoli, potato & pork croquette, £17 rich apple & sage jus

Mixed seafood linguini, spicy tomato sauce, chilli, coriander £15

Weighbridge ale battered market fish of the day, triple cooked chips, tartare sauce, £13.50 minted crushed peas (gfia)

Spiced falafel burger, toasted multi grain bun onion marmalade, Cajun fries £12.50 (gf)(vg)

(add halloumi £1)

Fillet of hake, cauliflower, baby leeks, thai curry mussel sauce £15 (gf)

Chargrilled calves liver, streaky bacon, bubble & squeak, onion gravy £16

Pan roasted Scottish salmon, sautéed potatoes, chorizo, peas, grilled baby gem & balsamic glaze £15



Grill Menu

**Each item on our grill menu is served with your choice of sauce and 2 standard side dishes
Upgrade to any premium side for additional £1.50**

Free range Cajun chicken supreme £16

Vivera soya steak £15 (vg)

8oz rump steak £15

Bone in Pork chop £16

14oz Prime rump £20

10oz Dry aged rib-eye £25

8oz Dry aged sirloin £23

14oz T-bone steak £31

8oz Fillet steak £32

Our recipe barbecue baby back ribs:

½ rack £12

Full rack £20

Add king prawns to any grill item £7.50

Sauces

Marmite hollandaise Chimichurri(vg) Peppercorn Garlic butter Chipolte mayonaise

Sides

Skin on fries (gfia) Cajun skin on fries (vg) Triple cooked chips (gfia)

Confit plum tomato (vg)(gf) Portabello mushroom (vg)(gf) House Salad (v)(gf)

Champ mashed potato (v)(gf) Seasonal vegetables (v)(gf) Rocket & parmesan salad (gf)

Premuim Sides

Truffle & parmesan fries (gfia) Truffle mac n cheese (v)

Dirty fries with chorizo jam, camramelised shallots & blue cheese (gfia)

Stack of onion rings with garlic & chive mayo (vg)