

Set Lunch Menu

Amuse bouche

Starter

St Austell deep sea mussels, burgundy white wine, crusty bread

Or

Terrine of guinea fowl, smoked ham hock and trompettes, fig and apple chutney

Main

Braised ox cheek, potato puree, parsnips

Or

Pan fried Cornish ling, parsley risotto, romanesco cauliflower

Dessert

Rebellion red ale cake, malt ice cream, salted caramel sauce

Or

British artisan cheeses, sourdough, water biscuit, dried fruits and nuts

Or

Choose from our Ala carte desserts (£3.50 supplement)

Side Orders

Sautéed cabbage and onions £3.50 · Chequers triple cooked chips £4

Two courses £15

Three courses £19

Traditional ale battered fish and chips, tartar sauce, pea fricassee
£12.50 (not included in set menu)

Available Tuesday - Saturday 12 – 3.30 pm

Our dishes are made in the premises and cooked to order, please make us aware of any allergies and ask for further details of dishes that contain allergens