

Starters

** Chef's soup of the day with crusty bread £5.95

Smoked salmon, prawn and crayfish parcel with Marie Rose sauce, sun dried tomatoes and cucumber £7.25 (f,cr,d)

Homemade chicken liver pâté served with red onion marmalade, toasted bread and dressed leaves £6.00 (gl,d,m,sulp)

Torched Capricorn goats cheese with figs, balsamic raisins and a parmesan pastry £7.00 (gl,d,e,m)

Feta cheese, toasted walnut and pomegranate salad £6.00 (d,n,m)

Garlic mushrooms in a cream sauce served on toasted bloomer, dressed leaves and Parmesan shavings £6.25 (d,gl,m,n)

From the chargrill

28-day aged Honey's of Parkham 8oz sirloin of beef served with homemade chips, on the vine cherry tomatoes, mixed leaf salad and St Austell beer battered onion rings £20.00 (*ql,ce,e,d,m*)

28-day aged Honey's of Parkham 8oz rib-eye of beef served with homemade chips, on the vine cherry tomatoes, mixed leaf salad and St Austell beer battered onion rings £20.00 (*gl,ce,e,d,m*)

28-day aged Honey's of Parkham 8oz rump of beef served with homemade chips, on the vine cherry tomatoes, mixed leaf salad and St Austell beer battered onion rings £16.00 (*gl,ce,e,d,m*)

28-day aged Honey's of Parkham 70z fillet of beef served with homemade chips, on the vine cherry tomatoes, mixed leaf salad and St Austell beer battered onion rings £22.50 (*gl,ce,e,d,m*)

80z gammon steak with polenta chips, buttered kale and pineapple purée 14.50 (d)

Homemade Hoops Inn 8oz burger in a toasted bun with tomato, red onion, lettuce, mayonnaise, homemade chips and coleslaw £12.00 (*gl,e,d,ce*)

(Add cheese £1 Add bacon £1)

From the land

Pan fried lambs liver and crispy bacon, with mash potato, onion marmalade and red wine sauce £11.00 (d,gl,sulp,ce)

Seared duck breast served with a braised duck leg samosa, fondant potato, buttered cabbage, plum purée and a soy and honey sauce £17.50 (gl,e,soy,d,n)

Honey's of Parkham pork sausages, served with bubble and squeak, red onion marmalade and a red wine sauce £12.00 (*ql,d,ce,sulp,*)

Pan fried pork belly with chantennay carrots, fennel, pak choi and an oriental broth $\pounds 15.00$ (soy,d,ce,sulp)

From the sea

Whole baked lemon sole with buttered new potatoes, tomato, red chilli and lime salsa and mixed salad £17.00 (f,d,m)

Pan fried fillet of salmon served with sag aloo and crispy shallots 15.00 (f,d,gl)

St Austell beer battered cod with homemade chips, crushed minted peas, tartar sauce and chargrilled lemon £12.25 (ql,e,f,d)

Whole baked sea bass stuffed with ginger, garlic, lemon grass, red chilli, lemon and coriander served with steamed wild rice and broccoli £16.00 (f,d,ce)

Loin of cod served with a mixed bean, tomato and chorizo cassoulet £15.50 (gl,f,d,ce,m)

Vegetarian

Artichoke and blue cheese tart served with rosti potato, sautéed spinach, chargrilled asparagus and white wine sauce £11.00 (gl,e,d,n,sulp)

Mediterranean tomato and vegetable ragout served with rocket and polenta chips £11.00 (ql,d,ce)

Wild mushroom risotto with parmesan shavings, herb oil and dressed leaves £12.00 (gl,d,ce,m,sulp)

All our dishes may contain some of the following food allergens:

gl - gluten ce - celery
cr - crustaceans m - mustard
e - eggs s- sesame
f - fish sulp – sulphites
soy - soy beans lup - lupin
d - dairy moll - molluscs
n - nuts ** Please check for allergy advice

If you are allergic to any of the above, please check carefully before ordering.

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