

# Evening Menu

## NIBBLES

Mediterranean Bloomer (v*) salted butter	£3.50	Antipasti (v/gf) sweet peppers - cornichons	£4.50
Sourdough Bread olive oil & balsamic vinegar	£4.50	haldiki & kalamata olives - garlic cloves	
		Marinated Olives (v/gf)	£4.00

## STARTERS

Porcini Mushroom Chicken Liver Parfait (gf*) melba toast - sloe gin marmalade	£7.00
Crispy Chilli Beef chilli soy sesame seed beef rump - vietnamese salad - chilli & lime dressing (contains nuts)	£7.50
King Prawn & Chorizo Skewers roasted vegetables - garlic oil - tzatziki - leaves	£7.50
Pulled BBQ Jackfruit Tortilla (v) avocado - pickled red cabbage - harissa tomato salsa - coconut & lime soya dressing	£6.50

## MAINS

Local Mussels in a Rattler Cream Sauce pancetta - your choice of ciabatta or chips	£7.00 / £17.00
Today's Catch in Tempura Batter (gf*) macho peas - tartare sauce - chips - lemon	£16.00
6oz Angus Beef Burger (gf*) streaky bacon - cheddar - BBQ sauce	£15.50
Cajun Chicken Breast Burger (gf*) mozzarella - piri piri mayonnaise	£15.50
Spicy Bean Burger (v) smashed avocado - sweet chilli sauce	£15.00
Sands Buddha Bowl (gf*) roasted vegetables - avocado - vine tomatoes squash - seeds - antipasti - beetroot - hummus	£13.00
ADD: chicken - mackerel - prawns - halloumi	+£3.00
8oz Rib Eye (gf*)	£22.00
8oz Fillet Steak (gf*)	£27.00

Daily Specials  
also available

All burgers are served  
in a brioche bun with  
coleslaw, baby gem and  
your choice of chips or  
wedges.

SURF 'N' TURE? +£5.00  
Add King Prawn & Chorizo  
Skewers to your steak

Our steaks are served with roasted cherry vine tomatoes, flat mushroom, chunky chips, onion rings, café de Paris butter & your choice of peppercorn or chimichurri sauce.

PLEASE SEE REVERSE FOR SIDES, DESSERTS & AFTER DINNER DRINKS

## SIDES

Chunky Chips (v/gf*)	£4.00	Baby Leaf Salad (v/gf)	£4.00
Cheesy Chunky Chips (gf*)	£5.00	Steamed Vegetables (v/gf)	£4.50
Spiced Wedges (v/gf*)	£4.50		

## DESSERTS

Chocolate Orange Torte (v) vegan cream		<b>Daily Specials</b> also available	£7.00
Mascarpone Cheesecake fruit compote			£7.00
Piña Colada (v) roasted rum pineapple - mango & passionfruit sorbet - coconut cream - passionfruit - melon			£7.00
Sticky Toffee Pudding sea salt caramel sauce - cornish clotted cream			£7.00
Classic Crème Brûlée strawberries			£7.00
Cornish Cheeseboard (gf*/v*) brie - garlic yarg - cornish blue - celery - grapes - apple cider chutney - biscuits			£8.50
3 Scoops Callestick Farm Ice-Cream Vanilla - Strawberry - Chocolate - Mint Choc Chip - Salted caramel - Blood Orange (v) Mango, Passionfruit & Lime Sorbet (v) - Lemon Sorbet (v) And your choice of: brownie pieces - honeycomb crunch - mini marshmallows - choc or caramel sauce			£7.00

## AFTER DINNER DRINKS

Taylor's Tawny Port	£4.00	Mocha	£3.30
Dessert Wine Château Belingard Mobazillac - 50ml	£3.95	Pot of Tea	£2.60
Liqueur Coffee	£5.90	Selection of Herbal Teas	£2.20
Liqueur Hot Chocolate	£5.90	<b>PLEASE SEE DRINKS MENU FOR COCKTAILS AND ANY OTHER DRINKS</b>	
Luxury Hot Chocolate	£4.10	(v) - vegan	(gf) - gluten free
Espresso / Double	£2.10 / £2.60	(df) - dairy free	(*) - available on request
Americano	£2.30		
Latte	£3.10		
Flat White	£2.70		
Cappuccino	£3.30		