



St Tudy Inn

Sample Dinner Menu

Light bites

Spiced chorizo	5
Belazu Andalou, antipasti mix (v)	6
Chilli and garlic prawns	7
Tomato and basil bruschetta (v)	8
Daily breads, olives, butters (v)	8

Starters

Homemade soup, sourdough (v)	9.5
Deep fried zucchini keftedes, spiced yogurt, rocket salad (v)	10.5
Chicken and leek terrine, tarragon mayo	11
Chilli crab and prawn on gem Lettuce, guacamole, toast	11.5
Cornish mussels, olives, sundried tomatoes, sourdough	12
Cornish scallops, smoked bacon, maple syrup	14

Mains

Cauliflower steak, chimichurri, butter bean puree (v)	18.5
Beetroot and goats cheese gnocchi, roasted heritage beetroot, mixed nuts, balsamic butter (v)	19.5
Battered haddock, pea puree, tartar, fries	21.95
Chicken supreme, wild mushroom cream, garlic, spinach, rosemary sautéed potatoes	23
Pan fried sea-bass, lemon and saffron crushed new potatoes, tenderstem broccoli, heritage tomato salsa	28
Buttons aged sirloin, roasted shallot, roasted mushroom, watercress salad, fries, peppercorn sauce	29.5

Sides (all 5.5)

Seasonal vegetables
Cornish new potatoes
Rosemary fries