Evening Menu

served daily from 5pm

STARTERS

Soup of the Day **£6.50**
served with warm crusty bread
please see the specials board for today's flavour

Battered Brie Wedges **£7.95**
homemade - served with cranberry sauce

Traditional Prawn Cocktail **£8.95**
served with granary bread

Creamy Garlic Mushrooms **£7.50**
served with warm crusty bread

Panko Squid Rings **£8.75**
served with a soy, ginger & chilli dip

Bread & Olives **£6.75**
marinated green & black olives, warm bread

LOADED FRIES

Hunter's Chicken **£11.95**
Southern-fried chicken, crispy bacon, cheddar cheese & BBQ sauce

Salt & Pepper **£12.95**
Fries coated in salt, chilli & pepper seasoning, topped with salt & pepper chicken, sriracha mayo, onions, peppers, jalapeños & spring onions.

Garlic Parm **£12.50**
Fries coated in garlic butter & Parmesan, topped with chopped Southern-fried chicken pieces.

MAIN MEALS

Breaded Wholetail Scampi **£15.50**
homemade tartare, chunky chips & choice of garden or mushy peas

Beer Battered Cod **£17.95**
crispy guest ale batter, homemade tartare, chunky chips & choice of garden or mushy peas

Homemade Steak, Ale & Mushroom Pie **£18.50**
homemade shortcrust pastry, a choice of mash or chunky chips & garden or mushy peas

Fisherman's Pie **£17.95**
mixture of white & smoked fish, salmon & prawns, topped with cheesy mashed potato & served with seasonal vegetables of the day

Classic London Burger **£17.50**
6 oz Beef Burger or Southern Fried Chicken Burger
topped with bacon, cheddar, gherkin, burger sauce & a side of homemade slaw and fries

Halloumi Burger **£15.50**
fried halloumi, sweet chilli mayonnaise, homemade slaw and fries

Liver & Bacon **£16.50**
Pan-fried lamb's liver with bacon, mashed potato, onion gravy & seasonal vegetables

Provençal Tart **£15.95**
crisp basil & maize pastry case filled with slow roasted vegetables & finished with a basil & pumpkin seed crumb. Served with skinny fries or new potatoes and salad.

Homemade Beef Lasagne **£15.50**
served with garlic bread & salad garnish

Curry of the Day **£POA - PLEASE SEE SPECIALS BOARD**
served with rice or fries, naan bread, mango chutney & poppadom

Gammon Steak **£17.75**
served with double egg or pineapple, garden peas & chunky chips

Today's Steak **£POA - PLEASE SEE SPECIALS BOARD**
served with chunky chips, garden peas, mushroom, tomato & battered onion rings
add peppercorn or blue cheese sauce for £3.95 extra

CHILDREN'S BUILD YOUR OWN MEAL

Choose one item from each of the following three groups

Pork Sausages, Breaded Fish Goujons, Battered Chicken Chunks

Chunky Chips, Skinny Fries, Mashed Potato

Garden Peas, Baked Beans, Salad

£8.95 PER MEAL

SIDE ORDERS

Bowl of Chips **£4.50**
Choose between Chunky Chips and Skinny Fries

Cheesy Chips **£5.50**
Choose between Chunky Chips and Skinny Fries

Garlic Bread **£5.00**
add cheese for an extra 50p

Beer Battered Onion Rings **£5.00**

House Slaw **£3.95**

Side Salad **£3.95**

Buttery New Potatoes **£4.50**

PIZZAS

All of our pizzas are served on 12" stone-baked bases

Loveny **£13.00**
St Neot's version of a Margherita

Proper Pepperoni **£14.00**
Sliced pepperoni

Ansum Ham & Pineapple **£15.00**
Sweet pineapple, salty ham - deliciously controversial!

BBQ Grylls **£15.50**
BBQ base, BBQ chicken, sweetcorn, mixed peppers & red onion

Beast of Bodmin **£16.50**
Spicy chicken, mini meatballs, pepperoni, jalapeños

Moorland Grazer **£14.00**
Sweetcorn, mixed peppers, mushroom, red onion

Proudly Supporting British Farming



We take pride in the provenance and quality of the ingredients we serve. Wherever possible, we source from local suppliers and champion British farmers and producers, recognising the importance of supporting our countryside and the communities within it.

For any dietary requirements or allergen information, please speak with a member of the team who will be able to advise you accordingly.

Whilst we take care to minimise cross-contamination, we cannot guarantee dishes are free from traces of allergens, including nuts. Fish dishes may contain bones. Some foods may be cooked using genetically modified oils. If you require further information, please ask a member of the team.

