

Winter Menu

Starters

Bread & Olives 6.00

Olive Bloomer, Tomato Focaccia, Balsamic Vinegar & Extra Virgin Olive Oil with
Lemon & Rosemary Olives

Celeriac, Cider & Black Pudding Soup 7.50

Celeriac Soup with Cornish Cider, Crispy Black Pudding, Toasted Hazelnuts, Chives &
Truffle Oil

Tomato & Anchovies Bruschetta 6.50

Semi Dried Tomato, Garlic & Cappers with Grana Padano, Anchovies & Sea Herbs on
Olive Oil Toasted Seaweed Sourdough. Served with Lemon & Dill Rouille

Crab Rarebit 14.00

Brown Crab & Davidstow Cheddar Rarebit on Toasted Seaweed Sourdough Topped
with fresh hand-picked Cornish White Crab Meat, Pickled Chillies and Sea Herbs.
Served with Tomato & Lime Salsa

Smoked Duck, Beetroot & Blackberries 11.50

Smoked Duck Breast, Thyme & Maple Roasted Beetroots, Pickled Blackberry's,
Smoked Almonds, Sweet & Sour Dressing & Fine Herbs.

Fowey Mussels 9.00

Fresh Steamed Mussels in Cider, Leek & Clotted Cream Sauce served with Seaweed
Sourdough

Main Courses

Pigeon Pappardelle 22.50

Pappardelle Pasta with Wild mushroom & Spinach Ragù, Seared Wood Pigeon Breast & Pickled Cranberry's

Shellfish Bouillabaisse 24.50

Tomato, Citrus & Fennel Broth with Fowey Mussels, Tiger Prawns, Fish Of The Day & Squid with Saffron Potatoes, Seaweed Sourdough & Zesty Dill Rouille

Creedy Carver Duck 23.50

5 Spiced Duck Breast, Puy lentil & Confit Duck Croquette, Heritage Carrots & Spring Onion with a puree of Carrot, Ginger & Orange & Soy Jus

Constantine Burger 15.50

Glazed Seeded Bun with 6oz Beef Patty, Bacon, Davidstow Cheddar, Dill Pickle, Baby Gem Lettuce, Beefeater Tomato, Spicy Beer Battered Onion Ring & In House Burger Sauce. Served With Skinny Fries & Coleslaw

Steak & Chips 27.50

Sirloin Steak Maître d'Hôtel with Balsamic Tomato, Garlic Butter Portobello Mushroom, Chunky Hand Cut Chips, Beer Battered Onion Ring & Watercress.
Add Peppercorn Sauce + 2.50

Fish & Chips 15.50

St Austell Ale Battered Cod with Chunky Hand Cut Chips, Mushy Peas & Tartar Sauce

Fritto Misto 16.50

Crispy Fried Squid, Breaded Whitebait, Beer Battered Cod Goujons, Breaded Scampi Skinny Fries, Salad & Tartar Sauce

Sides

Skinny Fries 4.00

Hand Cut Chunky Chips 5.00

Baby Leaf Salad 4.00

Seasonal Vegetables 5.00

Spicy Beer Battered Onion Rings 4.00

Baked Potato Crisps with Piri Piri Dip 3.50

Desserts

Treacle Tart & Clotted Cream 7.25

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream 7.25

Chocolate Brownie, Vanilla Ice Cream & Chocolate Sauce 7.25

Classic Affogato, Vanilla Ice Cream topped with Espresso & Amaretto 9.00

Lemon Meringue Tart with Passion Fruit Sorbet 7.25

Tropical Fruit Sundae with Sticky Ginger Cake 7.25

Vegetarian Menu

Starters

Bread & Olives 6.00

Olive Bloomer, Tomato Focaccia, Balsamic Vinegar & Extra Virgin Olive Oil with
Lemon & Rosemary Olives

Celeriac, Cider & Hazelnut Soup 7.00

Celeriac Soup with Cornish Cider, Crispy, Toasted Hazelnuts, Chives & Truffle Oil

Tomato & Capper Bruschetta 6.00

Semi Dried Tomato, Garlic & Cappers with Grana Padano & Sea Herbs on Olive Oil
Toasted Seaweed Sourdough. Served with Lemon & Dill Rouille

Main Courses

Wild Mushroom Linguine 17.50

Linguine Pasta with Wild mushroom & Spinach Ragu, Walnuts & Pickled Cranberry's

Vegetable Green Curry 17.50

Seasonal Vegetables with Thai Green Curry Sauce, Turmeric Rice & Coriander Naan
bread