

BREAD AND OLIVES

Coombeshead sourdough and marinated Kalamata olives 5.95

HUMMUS FROM TARSUS

With chilli oil and flat bread 4.50

STARTERS

HALF PINT OF PRAWNS

With sourdough bread and mayonnaise 11.50

SMOKED SALMON PATE

With salad and sourdough bread 10.95

DUKKAH SALAD

Maple roasted butternut squash with walnuts, feta and dukkah spice 7.95

CHICKEN WINGS, TAMARIND  
AND CHILLI SAMBAL

With mango, lime, and coriander 9.95

DEVILLED KIDNEYS

With mushrooms on toasted sourdough 8.95

PEA, LETTUCE AND SORREL SOUP

With sourdough bread 7.50

SEARED SCALLOPS WITH SERRANO HAM

Mixed leaf salad and sherry vinegar dressing 14.95

BAKED WHOLE  
CAMEMBERT FOR TWO

With new potatoes, pickle, sourdough bread  
and beetroot chutney 17.50

MAINS

CORNISH ARMS HAMBURGER

Chuck and ribcap served with Monterey Jack cheese,  
mayonnaise, chipotle chilli relish and chips 16.50

HALLOUMI BURGER

With mayonnaise, chipotle chilli relish and chips 14.95

CHICKEN BURGER

Served with mayonnaise, chipotle chilli relish and chips 14.95

Add: bacon | blue cheese | jalapeno peppers 1.00 (each)

100Z RUMP STEAK

From our Launceston butcher, Phillip Warren.  
With rocket, tomato, shallot and thyme salad and chips 26.00

Add: peppercorn sauce | bone marrow gravy 3.00 (each)

GAMMON STEAK

With chips and fried egg 16.95

Add: pineapple 1.00

SAUSAGES AND MASH

Cornish rare breed black pig sausages from Trerethern Farm,  
with mash and seasonal vegetables 15.95

STEAK AND ALE OR MUSHROOM AND SPINACH PIE

With mash, seasonal vegetables, and gravy 16.95

SCAMPI IN A BASKET

With chips and tartare sauce 16.95

GRILLED SEA BASS WITH RED AND GREEN SALSA

Butterfly grilled sea bass with basmati rice 23.95

MOULES MARINIÈRE

Mussels with white wine, confit onion and parsley  
12.50 (Starter, served with sourdough) | 21.95 (Main, served with chips)

BATTERED HADDOCK AND CHIPS

With tartare sauce and mushy peas 18.95

PONDICHERRY COD CURRY

A fragrant Southern Indian curry with basmati rice 19.95

**One Feeds Two** - Cod curry just got even better.  
When you enjoy this classic, we provide a school meal for a  
child in the developing world. Good food - does good.

LAMB KARAHI

North Indian Lamb Karahi, fresh green chilli and coriander served with  
basmati rice 21.95.

VEGETABLE GOAN CURRY

Spinach, fine beans, broccoli and red pepper,  
with basmati rice 14.95

HAKE WITH BEER, BACON AND SAVOY CABBAGE 24.95

SIDES

KALE WITH CONFIT GARLIC 4.00 | THIN CUT CHIPS 4.50 | ROASTED BEETROOT WITH CHILLI OIL 4.50

BUTTERED NEW POTATOES 4.50 | MIXED LEAF SALAD 4.50 | ONION RINGS 3.95

THREE COURSES 17.50 | MONDAY – FRIDAY 12 - 4PM

PEA, LETTUCE AND SORREL SOUP | SAUTÉED SOLE SPAGHETTINI | LEMON TART  
With sourdough bread | With Kashmiri chilli and garlic

# Pink Skin

## DESSERTS

STICKY TOFFEE PUDDING Served with clotted cream. 8.95

CHOCOLATE BROWNIE Served with raspberry sorbet. 7.95

VANILLA CRÈME BRULÉE Served with passion fruit 9.95

TRELEAVENS CORNISH ICE CREAMS 6.95

Chocolate | Strawberry | Vanilla | Vegan raspberry ripple | Salted caramel  
White chocolate and raspberry

TRELEAVENS CORNISH SORBETS 6.95

Mango | Lemon and lime | Raspberry | Rhubarb

COLSTON BASSETT STILTON with toasted walnuts and honey. 9.95

## AFTER DINNER DRINKS

MONBAZILLAC, DOMAINE DE GRANGE NEUVE, FRANCE 2019

8.00 (100ml)

GRAHAM'S LBV PORT 3.70 (50ml)

ESPRESSO MARTINI 10.95

LIMONCELLO 4.25 (25ml)

ORIGIN COFFEE

Americano | Macchiato | Flat White  
Cappuccino | Café Latte 4.00

Espresso 3.50

ADD A SHOT OF SYRUP 0.50

Caramel, Gingerbread, Hazelnut  
or Vanilla

BIRCHALL TEA 3.75

English Breakfast | Earl Grey | Peppermint  
Green Tea | Chamomile | Fresh Mint

Green Tea & Peach | Red Berry

Lemongrass & Ginger

A discretionary 12.5% service charge will be added to all tables.

Please ask for information on allergens.