

BUSTOPHER JONES

BAR BITES

- Padron Peppers £4.5
sea salt & olive oil (v vg gf)
- Smoked Cheddar Fritters £4.5
roasted garlic aioli (v)
- Da Bara Bread Board £5
house butter, olive oil & balsamic (v vg)*
- Nocellara Olives £4.5
(v vg gf)

STARTERS

- Cornish Mussels £9
mariniere cream sauce, toasted ciabatta (gf)*
- Pea, Feta & Chive Arancini £8.5
lemon & herb aioli (v)
- Braised Beef & Blue Cheese Croquettes £7.75
horseradish, chilli ketchup
- Spiced Crispy Squid £7.5
roasted garlic aioli, rocket (gf)
- Roasted Aubergine £7
butterbean hummus, pomegranate, candied seeds (v vg gf)

SALADS

- House Mixed Salad £6/12
oven-dried tomatoes, pickled cucumber, olives, red onion, leaves, toasted seeds, honey, lemon & mustard dressing (v vg gf)*
- Tossed Broccoli & Almonds £6/12
chilli, garlic, soy, sesame, toasted almonds, scallions, coriander (v vg)*

OUR SIGNATURE STEAKS

Roast onion & garlic purée, crispy shallots, house-dried tomato, watercress (gf)
All served with your choice of side

- 10oz Sirloin Steak £25
8oz Fillet £29.5
10oz Ribeye £27

SAUCES

- Peppercorn Chimichurri
Blue Cheese Garlic & Parsley Butter

All £2.5

MAINS

All served with your choice of side

- Pan-seared Hake Loin £19.5
lemon & herb dressed puy lentils, pancetta, pickled shallot (gf)
- Grilled Lemon Sole Fillets £21
beurre noisette, capers, samphire, preserved lemon, pangrattato (gf)*
- Crispy Pork Belly £19
smoked cheddar fritters, apple, salsa verde, jus (gf)*
- Maple Sweet Potato & Spiced Chickpeas £14.5
tahini dressing, kale, coriander (v vg gf)
- Bustopher's Cheeseburger £14.75
smoked cheddar & beer sauce, pickles, gem lettuce, tomato & house slaw (gf)*
- Honey & Mustard Glazed Halloumi & Squash Burger . . . £14.75
harissa mayo, pickles, rocket & house slaw (v vg)*

SIDES

One side included with your steak or main, additional sides £4 each

- Hand-cut Triple Cooked Chips (v)
- Rosemary Salted Skinny Fries (v)
- Crushed Potatoes
oven-dried tomatoes, capers, herbs (v vg gf)*

Blackened Sweet Potato Wedges
avacado aioli (v vg gf)*

Chilli, Garlic & Soy Sautéed Broccoli
coriander, toasted almonds (v vg gf)*

Honey, Lemon & Mustard Mixed Salad
oven-dried tomatoes, pickled cucumber, red onion, leaves, toasted seeds (v vg gf)*

Allergies & Intolerances

All our food is freshly prepared and cooked to order, if you have any allergies or dietary requirements, please inform/ask a member of waiting staff who will advise of all ingredients used.

(v) vegetarian (vg) vegan (gf) gluten free

Where you see * listed, this dish can be adapted to be vegan or gluten free is available as an alternative. Please ask your server and they will advise of the changes that will be made to the ingredients described.

Please note a discretionary service charge of 10% is added on to tables of 10 or more.

DESSERTS

- Espresso Crème Brûlée £7.5
almond biscuits (v gf)
- Sticky Toffee Pudding £7.5
butterscotch sauce, rum soaked raisins, vanilla ice cream (v)
- Selection of Three Cheeses £8.5
*red onion marmalade, Cornish honey, selection of biscuits, fresh fruit (v*gf*)*
- Mini Tonka Bean Doughnuts £6/10.5
salted caramel chocolate sauce (v)
- Cornish Ice Cream or Sorbet £7
3 scoops - ask your server for today's flavours (v vg gf*)*

COFFEE & TEA

Yallah Coffee - Falmouth

- Americano £2.5
Espresso £2.2
Macchiato £2.4
Latte £3
Flat White £3
Cappuccino £3
Mocha £4
Hot Chocolate £3
Babyccino £1
Liqueur Coffee £7.5

Tregothnan Tea - Truro

- Great British Tea £2.5
Speciality Teas £3

Decaf coffee and tea options available



Have you tried our sister restaurant The Longstore in Charlestown? Visit the thelongstore.co.uk for more information and to book a table.