

# BUSTOPHER JONES

## LUNCH MENU

12PM - 5PM

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### CHOOSE

<b>Tempura Vegetables</b>	Seasonal vegetables in a light tempura batter	3.5
<b>Soup of the day</b>	With homemade bread	5
<b>Halloumi</b>	Chargrilled Cypriot cheese	5
<b>**Cured meats</b>	A selection of cured meats and salamis	5.5
<b>Tempura Fish</b>	Fresh cornish fish in a light Cornish batter	5.5
<b>**Gin cured salmon</b>	Thinly sliced	6
<b>Chargrilled chicken breast</b>	Finely sliced & marinated with ginger soy & coriander	6
<b>Asian chargrilled pork belly</b>	With soy, ginger, fish sauce sesame and mirin	6.5
<b>Mussels</b>	In white wine & garlic cream sauce	7
<b>**Smoked duck</b>	Thinly sliced cherrywood smoked Cornish duck breast	7
<b>Thai charred king prawns</b>	Chargrilled king prawns marinated in chili & garlic	7
<b>Tempura Vegetables</b>	Seasonal vegetables in a light tempura batter	14.5

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### ADD

<b>**Seasonal slaw</b>	Our twist, with mixed seeds, fruits, orange and merlot vinaigrette	3.5
<b>Carrot, radish &amp; mango</b>	Roasted Chantenay carrots & radishes & mango	5.5
<b>Asparagus &amp; potato salad</b>	Cornish new potatoes, Cornish asparagus & mint pesto	6
<b>**Chargrilled broccoli</b>	Chili, garlic, peppers, tomatoes	6
<b>Squash, halloumi &amp; pecans</b>	Honey & harissa roasted with lemon & herbs	6

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### WITH

<b>**Dressed leaves</b>	Local salad leaves with honey and mustard dressing	2
<b>Chunky chips</b>	Hand cut, skin-on chips	2.5
<b>Skinny fries</b>	Extra crunchy fries	2.5
<b>**Homemade breads</b>	Treacle seeded brown & rosemary focaccia with oil/balsamic	3
<b>**Marinated olives</b>	Cornish olive stalls orange and oregano pitted olives	3

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### HOMEMADE SAUCES

Mayonnaise  
Sweet Chili Dip  
Tartare  
Aioli  
Peppercorn

\*\* "Express items" Ready in under 5 minutes. Available for takeaway, or delivery direct to your office.