

BUSTOPHER JONES

STARTERS

- Cornish Mussels £9
*mariniere cream sauce,
toasted ciabatta (gf*)*
- Turkey & Brie Croquettes £8
stuffing, cranberry dipping sauce
- Pumpkin & Pecorino Risotto (v). . . . £8.5
crispy sage, chestnut pangrattato
- Aubergine Caponata £7.75
Bruschetta (vg)
*braised aubergine, pine nuts,
capers, olives, toasted focaccia*
- Beetroot & Goats Cheese Arancini (v) £8
*pickled pear, rocket, walnut pesto,
candied walnuts*
- Smoked Chilli Fried Squid £8
smoked garlic, squid ink aioli

SIGNATURE MAINS

All served with skinny fries or hand-cut chips

- Ale Battered Catch of the Day £15
mushy peas, tartare sauce, curry sauce
- Cornish Mussels £17
mariniere cream sauce, fresh bread (gf)*
- Squash Fritters £16.5
*chargrilled polenta, tenderstem,
harissa dressing (vg)*
- Beef & Bone Marrow Burger £15.5
*taleggio, red onion, smoked streaky
bacon, sauerkraut, tomato, gherkin,
American mustard*
- Halloumi Burger £15
*Harissa mayo, pickles, rocket,
house slaw (v gf*)*

SUNDAY ROASTS

Slow-cooked Pork Belly (gf*)
- £14.95 -

Cornish Rump of Beef (gf*)
- £14.95 -

Lentil & Mixed Nut Roast (v vg)
- £14.95 -

All our roasts are served with
Rosemary & garlic-roasted potatoes
Cauliflower, mustard & three cheese bake
Thyme & honey-roasted root vegetables
Seasonal Cornish greens
Port & red currant braised red cabbage
Yorkshire pudding

DESSERTS

- Sticky Toffee Pudding £7.5
*butterscotch sauce, rum soaked raisins,
vanilla ice cream*
- Plum & Ginger Upside-down Cake . £7.5
*dairy free caramel ice cream,
plum coulis (vg)*
- Christmas Pudding £7.5
Ricotta Doughnuts
*cinnamon, sugar, chocolate
& orange sauce*
- Vanilla Panna Cotta £7.5
spiced rhubarb, shortbread
- Blue Cheese Plate £7.5
*Helford blue, carta da musica,
roast fig, honey*
- Affogato £4.5
shot of Yallah espresso, vanilla ice cream

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.

FESTIVE COCKTAILS

All
£8.5

- Blood Orange Negroni
*Beefeater blood orange, Campari,
Amaro Nonino, Antica Formula.*
- £1 from every negroni sold will be donated to the Campari Shaken not Broken Hospitality Fund.
- The Hussey
*Absolut vanilla, Passoã, passionfruit
puree, lemon, vanilla, Prosecco*
- Cherry Bakewell Bellini
Amaretto, cherry purée, prosecco
- Strawberries & Cream
*Absolut blue, strawberry liqueur,
white chocolate, vanilla, cream*
- Espresso Martini
*Curio cocoa nib vodka, Conker cold brew,
Mozart dark chocolate, vanilla,
Yallah espresso*



Have you tried our sister restaurant
The Longstore in Charlestown?

Visit the thelongstore.co.uk for more
information and to book a table.