



BUSTOPHER JONES

LUNCH MENU

SMALL PLATES

Honey & mustard glazed halloumi with pickled root vegetables £6.50 (V GF)

Breaded goat's cheese with heritage beetroot & candied walnuts £6.50 (V GF)

Tempura vegetables with leaves & aioli £5.00 (V VG* GF*)

Fried Padron peppers with olive oil & Cornish sea salt £4.50 (VG GF)

Cornish crab risotto with classic basil pesto £7.50 (GF)

Crispy spiced squid with pineapple miso dip, rocket & sesame £6.50 (GF)

LARGE PLATES

Butternut squash & spring vegetable risotto with parmesan & gremolata £14 (V, GF)

Asparagus crêpes with mornay sauce, beetroot relish & root vegetable crisps £15 (V)

8oz fillet/rump steak with triple cooked chips, chilli & garlic sautéed broccoli,
peppercorn or blue cheese sauce £28.50/£22.00 (GF)

Tempura fish goujons with triple cooked chips, peas, tartare sauce
& chargrilled lemon £13.00 (GF*)

Crispy roasted pork belly with Cornish new potatoes, pancetta & baby leaves,
crispy hen's egg & sauce gribiche £14.00 (GF*)

Cornish crab risotto with classic basil pesto £15.00 (GF)

SIDES & HOMEMADE SAUCES

Hand cut chips £4.00 (VG GF)

Orange & herb marinated olives £4.00 (VG GF)

Homemade bread board with olive oil & balsamic £4.00 (VG)

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

V - Vegetarian. VG - Vegan. VG - Vegan available. GF - Gluten free. GF* - Gluten free available.*

