



The Courtyard Restaurant

Two courses £25

Three courses £30

Starters

Sautéed wild mushrooms & spring onion, sourdough (V)

Calamari, black pepper, lemon, garlic aioli

Ham croquetas, saffron aioli (GF)

Grilled mackerel, tomato & chorizo salsa (DF)

Mains

Pork belly, olive crushed potatoes, red wine jus (GF)

Baked hake, brown shrimp butter, Tenderstem broccoli, toasted almonds (GF)

Roasted chicken breast, peas, gem lettuce, bacon, red wine jus (GF)

Fregola stuffed pepper, ragu, vegan cheese (VE)

Caesar salad, rustic sourdough croutes, chicken, shaved Parmesan (GF*)

Caprese salad of heirloom tomatoes, basil, mozzarella, olive oil (GF) (V)

Pizza

Margherita, sun blushed tomatoes (V)

Pepperoni, Roquito peppers

Chicken, chorizo, olive

Italian four cheese

Mushroom, spinach, almond pesto (V)

Sides £4

Dressed leaves (GF) (VE) | Chips (GF)(VE) | Crushed new potatoes (GF)(V) | Spring greens (GF)(V)

Desserts

Selection of Treleaven's ice creams or sorbets (V) or (VE)

Vanilla cheesecake, mixed berry compôte (V)

Sticky toffee pudding, clotted cream (V)

Dark chocolate tart, crème fraîche (V)

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.
vegetarian (V), vegan (VE), gluten-free (GF), gluten-free option (GF*), dairy-free (DF)

Draft beer & cider		abv	Pint	Fizz	125ml	Btl	
Korev		4.8%	6.00	Amori Prosecco	8.00	39.00	
Offshore Pilsner		4.8%	6.00	Emile Leclère Champagne	15.00	80.00	
Atlantic Pale Ale		4.5%	5.80				
Cold River Cider		4.5%	6.00	White	175ml	250ml	Btl
				Freedom Cross Sauvignon Blanc	7.00	9.00	29.00
				Amori Pinot Grigio	7.00	9.00	29.00
Bottle beer & cider			Btl	Albariño	11.00	15.00	44.00
Budweiser		4.5%	4.00				
Corona		4.5%	4.00	Rosé			
Peroni		5.0%	5.00	Pato Torrente Cabernet Rosé	8.00	11.00	29.00
Doom Bar		4.3%	6.00	Provence Rosé de Sophie	10.00	15.00	39.00
Cornish Orchards Blush		4.0%	6.00				
Cornish Orchards Gold		5.0%	6.00	Red			
San Miguel Zero		0.0%	3.50	Las Pampas Malbec	8.00	11.00	32.00
				Domaine du Mage	8.00	12.00	36.00
				Château de Tabuteau	11.00	15.00	44.00
Soft Drinks				*wines by the glass also available in 125ml			
Coke, Diet Coke, Lemonade	16oz		4.00				
Apple, Orange juice	16oz		4.00				
Appletiser			3.10	Gin	25ml	50ml	
Frobishers Orange & Passionfruit			4.25	Tarquin's Dry Cornish Gin	4.00	8.00	
Frobishers Apple & Mango			4.25	Tarquin's Blood Orange	4.00	8.00	
Cornish Orchards Elderflower Pressé			4.25	Tarquin's Rhubarb & Raspberry	4.00	8.00	
Cornish Still or Sparkling Water 750ml			3.75	Tarquin's Strawberry & Lime	4.00	8.00	
Orange, Blackcurrant, Lime cordial			1.00	Tarquin's Blackberry	4.00	8.00	
				Tarquin's Sea Dog Navy Strength	5.20	10.40	
Hot Drinks				Tonic	200ml		
Breakfast, Earl Grey, Herbal Teas			2.45	Fever Tree Indian	2.50		
Americano			2.95	Fever Tree Slimline	2.50		
Latte, Cappuccino, Flat White			3.45	Fever Tree Aromatic	2.50		
Hot Chocolate, Mocha, Iced Latte			3.45	Fever Tree Elderflower	2.50		
Luxury Hot Chocolate			4.50	Fever Tree Lemon	2.50		
Double Espresso			2.00	Fever Tree Mediterranean	2.50		
				Fever Tree Ginger Beer	2.50		
				Fever Tree Ginger Ale	2.50		

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