

# Seafood and Meat Paella:

Chicken, chorizo, pancetta, mussel meat, prawns, squid, clams king prawns Greenlipped mussels.

Seafood only or meat only versions also available.

## Hungarian beef goulash.

100% prime Cornish beef slow cooked in a smokey tomato, paprika and roasted pepper sauce served with rice and soured cream

## Sichuan Kung Poa Chicken.

Prime chicken breast cooked in a kung poa sauce with Asian vegetables, chillis and peanuts. Served with jasmine rice.

## Moo Shu Pork

Pork fillet cooked in a housin sauce, peanuts, Asian vegetables and served with jasmine rice.

## Tartiflette

Onions, bacon, gratin potatoes, fried together with melted cheddar and cream with slabs of Brie melted over the top.

## Meatballs and pasta:

Cornish Venison or pork meatballs in a rich red wine tomato sauce served with penne pasta.

## Chicken Balti curry:

Prime chicken breast cooked in a medium balti sauce served with basmati rice.

## Thai Curries

Massaman, laksa or red and green curries, with either chicken, pork or prawn. Served with noodles or basmati rice, finished with chilli, and pak choi.

## Katsu Curry

Japanese curry with breaded chicken fillets served in a Katsu sauce served with jasmine rice.

#### Ramen

Ramen noodles served in a miso broth with chicken, spring onions and eggs.

#### Cornish fish chowder:

Hake, haddock, pollock, with leeks, onions and corn cooked in a vermouth and dill creamed soup. Served with crusty bread.

#### Cornish crab cakes

Thai flavoured Cornish crab cakes served with salads and giant roasted veg couscous or tabouleh

## Chilli con carne

Prime Cornish minced steak, cooked in a deep chilli sauce served with rice, guacamole and soured cream

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As above but served with nachos, soured cream and grated cheese and jalapeños

## Southern Pork

Prime minced pork, cooked in spicy southern spices and Jack Daniels bourbon served with rice or

## Build A Burger Bar.

Homemade 100% steak burgers with a selection of paella pans filled with various salads, sauces, pickles to build your own! Also available with Piri piri chicken breasts, grilled halloumi or portobello mushrooms.



# Moroccan Tagines

Chicken or lamb Tagines slow cooked in Moroccan spices, preserved lemons served with rice and soured cream

Chickpea and spinach Tagine served with boiled rice.(veggie & vegan).

# Chicken chorizo and prawn gumbo/jambalaya

Traditional southern flavours fried together with long grain rice.

# Cottage cottage pie

100% steak mince cooked to a traditional recipe in a massive paella pan topped with homemade mash served with peas. ( cheese crust finished with a 'flame thrower')

# Sausage cassoulet

with Cornish sausages, pancetta, butter beans in a smokey tomato and red pepper sauce served with crusty bread.

## Lebanese chicken

Prime chicken fillets cooked in Lebanese spices served in rustic flatbreads with selection of salads

Various veggie options of the above dishes.